

A Night IN Sonoma

First Course - SMOKED POCONO TROUT

radish | orange & green bean salad

Simi Rosé

Second Course - MONKFISH SCALLOPINI

basil linguine | grilled white asparagus

Clos du Bois Russian River/Sonoma Chardonnay

Third Course - SEARED LOIN OF VEAL

stewed Chinese eggplant, black currant, tomato, thyme

Clos du Bois Reserve Merlot

Intermezzo

Honeydew & Pink Peppercorn Granita

Forth Course - BRAISED LAMB SHANK "TAGINE"

curried garbanzo beans | fresh peas

Simi Landslide Cabernet

Dessert - COCOA NAPOLEON

Tart Red and Black Cherries | Zinfandel Sabayon

Ravenswood Zinfandel "Barricia"