



## Selby Winery Wine Dinner

Join us Saturday, February 29<sup>th</sup> for a fantastic Leap Year wine dinner featuring wines Selby Winery in California!

Dinner begins at 6:30pm. Reservations are required.

### First Course

Ahi Tuna Crudo on Belgian Endive with Capers, Cucumber slice and Citrus-Mustard Vinaigrette

Served with Selby, Sauvignon Blanc, Sonoma CA 2018

### Second Course

Smoked Salmon with Orecchiette Pasta, roasted Grape Tomatoes and Asparagus in a Beurre Blanc Sauce

Served with Selby, Chardonnay, Russian River Valley, CA 2018

### Intermezzo

Basil-Lime Sorbet

### Third Course

Pounded Pork Tenderloin Saltimbocca over Butternut Squash Risotto

Served with Selby, Pinot Noir, Russian River, CA 2017

### Fourth Course

Roasted Rack of Lamb topped with Red Wine Reduction over Parmesan Polenta

Served with Selby, Merlot, Sonoma, CA 2018

### Fifth Course

Herb Crusted Beef Tenderloin over Root Vegetable Mash, topped with Veal Demiglaze

Served with Selby, Zinfandel, Sonoma County, CA 2016

### Dessert

Mini Pineapple Upside Down Cake with Luxardo Cherry

Made with Selby, Fancy Nancy, Dessert Wine, CA

\$79.00 per person