



February Wine Dinner

First Course

Smoked Salmon Croquettes
with Crème Fraîche, Dill Pollen & Meyer Lemon Jus

Raimat Chardonnay 2005

Second Course

Wild Mushroom Consommé with Rye Berry Timbale
*Bodegas Nekeas El Chaparral de Vega Sindon Old Vine
Grenache 2007*

Third Course

Fresh Coconut & English Cucumber Sorbet

Fourth Course

Grilled Kobe Beef Medallions over Pecorino Cheese & Caraway Risotto
with Red Wine Reduction

Alonso del Yerro "Maria" 2004

Fifth Course

Belgian Chocolate Tortellini
with Raspberry Compote and Crème Chantilly

Castano Monastrel 2002