



## **Chops Dinner**

**We invite you to join us for a special night!  
Thursday, March 26<sup>th</sup> 2015**

### 1<sup>st</sup> COURSE

#### **~Spring Lamb Ragu~**

*Garbanzo Bean Puree, Onions, Pine Nuts, Rassel Hamout, Pita Crisps, Extra Virgin Olive Oil*

**Bergstom, Pinot Noir, Cumberland Reserve, Willamette Valley 2012**

### 2nd COURSE

#### **~Leg of Duck Confit~**

*Beluga & Swiss Chard Compote, Pomegranate Glaze*

**Ketcham Estate, Pinot Noir, Russian River Valley 2011**

### 3rd COURSE

#### **~Grilled California Lamb Chops~**

*Minnesota Wild Rice, Fried Organic Cauliflower, Huckleberry-Mint Demi Glaze*

**Tablas Creek, Côtes de Tablas, Rouge, Paso Robles 2012**

### DESSERT COURSE

#### **~Arborio Rice Vanilla Bean Pudding~**

*Poached Pistachios, Golden Raisins, Shaved Coconut*

**Robert Mondavi, Moscato d' Oro, Napa Valley 2013**

**\$80 per person ~ Tasting Menu  
\$30 per person ~ Wine Paring**

**\*Please call to speak to our hostess for reservation information and details. Reservations will be entered for 6:30 pm and dinner begin at 7:00 pm. If there are food allergies, or dietary restrictions, please let us know at the time you make the reservation and we will accommodate those guest as needed.**