

Sample Private Wine Dinner *starting at \$120 per person*

(includes wine, 4 courses, professional services and tax)

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Prices an

Wine and

La C

Wine, Cheese and

Cocktail Hour

Artisan Cheeses and Meats
garnished with fresh fruit and crackers

Bruschet
Caramelized onion, fig a

***Sea Scallops wrapped in
Applewood Smoked Bacon***
lightly seasoned with Caribbean spice

Savory Turn
*stuffed with cumin, chipon
and cheddar ch*

***Artichoke, Roasted Red Pepper
and Goat Cheese Dip***
served warm in a puff pastry bowl

Antipasti P
*smoked meats and
roasted vegetables and a*

paired with Argiolas Castamolino Vermentino or Farnum Hill Summer

Salad

(Plated and served)

Entrée Choices

(Plated and served)

Pan-seared Herb and Garlic Crusted Halibut Filet

*brushed with herb compound butter served
with Sautéed Sea Scallops and Lobster
medallions in tarragon cream.*

*Whipped organic potatoes with homemade
butter and wilted Swiss chard.*

or

Kona Crusted Filet

*erved over a port wine dem
gorgonzola, red wine redu
pepper compound*

*Whipped Yukon Gold pot
seasonal veget*

All entrées served with fresh breads and butter.

Paired with OS Winery Cabernet Franc or Bila Haut Cotes du Rous

Desserts

(Plated and served)

Warm Pear Tart

*with vanilla bean ice cream
and fresh raspberries*

**Paired w
Pr**

Individual Chocolate Flourless Cake

*served over raspberry coulis
with fresh whipped cream
and berries*

**Paired w
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