



WINE DINNER MENU

Thursday, March 14 | 6pm to 8pm | \$80 Per Person

WELCOME TOAST

Served with Ménage a Trois Sparkling Rosé

FIRST COURSE

Served with Mason Cellars Sauvignon Blanc

Pan Seared Scallop
sunchoke puree, salmon roe

SECOND COURSE

Served with Bravium Pinot Noir

Confit Duck Breast Ragout
pappardelle, roasted shallot cream

THIRD COURSE

Served with Beiler Cote du Rhône

Grilled Filet of Beef
smoked cheddar risotto cake, citrus cured asparagus, duck fat hollandaise

DESSERT

Served with Terra de Oro Zinfandel Port

Chocolate Bread Pudding
brown sugar & smoked sea salt toffee

Clubhouse
RESTAURANT & BAR