

ZD Wine Dinner
Thursday, May 19th - 6:30 p.m.
[reservations available only by calling 916-789-2002]

First Course

Apricot and Goat Cheese Tart

*classic tart crust, grilled apricot and local goat cheese,
MoonRock Ranch honey*

ZD Sauvignon Blanc - Napa Valley

Second Course

Duck Leg Mole

anise and currant mole with micro cilantro

ZD Pinot Noir - Carneros

Third Course

Fennel Cured and Smoked Salmon

*salmon cured in fennel seed and garlic then smoked with applewood,
citrus beurre blanc, English pea purée*

ZD Chardonnay - California

Fourth Course

Seared Beef Tenderloin

*herbed seared tenderloin with parsnip purée, pickled berry chutney,
Roquefort fondue*

ZD Cabernet Sauvignon - Napa Valley

Fifth Course

Dark Cherry Infused Chocolate Pot de Crème

with lace cookie "dust"

ZD "Rosa Lee's" Sweet Whim Port - Napa Valley

\$105 per person
plus tax and 20% gratuity

MUST BE 21 OR OLDER TO ATTEND
No discounts or promotions apply

04/13/21