

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