



**Thursday, June 24<sup>th</sup> - 6:30 p.m.**

**Thursday, July 1<sup>st</sup> - 6:30 p.m.**

**Thursday, July 8<sup>th</sup> - 6:30 p.m.**

*[reservations available only by calling 916-789-2002]\**

### **First Course**

#### **Prosciutto Wrapped Grouper**

*with grilled stonefruit, Point Reyes blue cheese, balsamic reduction, parsley*

**2020 Rombauer Sauvignon Blanc - Napa Valley**

### **Second Course**

#### **Local Mission Fig Tart**

*roasted mission figs served with vanilla-pecan compound butter,*

*MoonRock Ranch honey and chili oil, local goat cheese,*

*traditional crust*

**2019 Rombauer Chardonnay - Carneros**

### **Third Course**

#### **Beef Tournedos**

*wilted Heirloom beet greens with caramelized fennel,*

*sage Bèarnaise and pickled raspberries*

**2018 Rombauer Cabernet Sauvignon - Napa Valley**

### **Fourth Course**

#### **Cedar Smoked Duck Breast**

*potato galette, nectarine marmalade, crispy shallots*

**2018 Rombauer Merlot - Napa Valley**

### **Fifth Course**

#### **Vanilla Rum Crème Brûlée**

*with spiced cookies and fresh berries*

**2018 Rombauer Zinfandel - Napa Valley**

**\$125 per person**

*plus tax and 20% gratuity*

**\*MUST BE 21 OR OLDER TO ATTEND**

**No discounts or promotions apply**

\*06-10-21