



California Wine Dinner

TUESDAY MARCH 24TH

RESERVATION ONLY ~ LIMITED AVAILABILITY ~ 6:30 PM ~ \$99.00 PP ++
724-752-4653 EXT. 100

ACT I

Gjetost Crouton

Butter poached Crab Puff with lump crabmeat served on a toasted caramel, Gjetost gruyere cheese crouton

2024 Hogwash Rose', Napa Valley

ACT II

Lobster Risotto

Artisan Asiago black peppercorn risotto, adorned with tender lobster tail morsels

2023 Belle Glos Dairyman Vineyard Pinot Noir, Russian river, Sonoma

ACT III

Chicken Veronique

Pan seared breast of chicken, in a creamy white wine, tarragon, green grapes sauce

2023 Sonoma Cutrer Chardonnay, Russian River, Sonoma

ACT IV

Tournedos Rossini

Iron skillet seared filet mignon on toasted brioche, crowned with avocado and black truffle shavings, with a Madeira wine demi-glace

2023 "The Critic" Cabernet Sauvignon, Napa Valley

ACT V

Lollipop Lamb

Grilled lollipop lamb chops over riced cauliflower puree, with a blueberry Port wine demi

2023 Rombauer Red Zinfandel, Napa Valley

ALLS WELL THAT ENDS WELL

Chocolate Pate

Dark & milk chocolate classic cream Pate' paired with lady finger cookies, drizzled with a raspberry ganache

Port Wine

