



ELDORADO
HOTEL & SPA

OPERA
WINE DINNER

FIRST COURSE

TUNA TARTARE

Cucumber | Avocado | Toasted Chili Oil
Caper | Shallot | Blue Corn Chips

Solymargarita
Lalo Tequila Blanco, Aloe
Pineapple, Lime, Salt Air

SECOND COURSE

SOLYMAR CAESAR

Little Gem Romaine | Parmigiano Reggiano | Anchovy
Caramelized Lemon | Paprika Grilled Shrimp | Romesco

Feudi Di San Gregorio
Falanghina del Sannio DOC, 2024, Campania, Italy

THIRD COURSE

SURF & TURF

Seared Scallop | Roasted Cauliflower
Brown Butter | Toasted Pine Nuts
Filet Mignon | Carrots | Ancho Demi-Glace

Sea Smoke Botella, Pinot Noir, 2024
Santa Rita Hills, California

FOURTH COURSE

OLIVE OIL BUNDT CAKE

Chantilly Cream | Seasonal Berries
Far Niente Dolce, Late Harvest Sauvignon Blanc
and Sémillon, Napa Valley, California

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or raw eggs may increase your risk of foodborne illness.*