



ELDORADO
HOTEL & SPA

OPERA
WINE DINNER

FIRST COURSE

TUNA TARTARE

Cucumber | Avocado | Toasted Chili Oil
Capers | 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.*