

Second Annual Summer
WINE DINNER
Menu

*Clay Pot of Oyster Mushrooms, Shallots, Goat Cheese & Polenta
Gratin*
ROSE

Peppered Seared Tuna with Deconstructed Guacamole
CHARDONNAY

Duck Leg Confit with Pickled Bing Cherries
FRANCISCAN CABARNET

Red Velvet Cake

Vegetarian options

Spinach & Cheese Ravioli

Spicy Avocado Toast

Cost is \$65 plus Admin Fee and Tax