



DINNER SERIES

May 24, 2024

THREE COURSES | \$50 PER PERSON

OPTIONAL STARTER

Bacon-Wrapped Prawns / 20

served on a bed of rocket salad, bourbon-maple glaze

SALAD

Berry Nutty Salad

mixed greens, fresh mozzarella cheese pearls, strawberries, roasted pistachios, balsamic vinaigrette

MAINS

Rubbed Ribeye Steak

8oz ribeye, dried tomato-garlic pesto butter, seared polenta cake, grilled asparagus, rainbow carrots

Sweet & Spicy Cedar Plank Salmon

cilantro lime rice, grilled asparagus, rainbow carrots

Mixed Grill: Sausage, Lamb Rack, BBQ Chicken

sausage & plums braised in red wine, marinated lamb rack with mint chimichurri, chicken thighs with blueberry BBQ sauce, seared polenta cake, grilled asparagus, rainbow carrots

Garden Risotto

risotto with pearl onions, fresh peas, peppers, asparagus, shaved cheese in herbed butter sauce

DESSERT

Black Forest Mini Cake

with red wine and cherry glaze

Presented by Winery Chef Jim Vande Berg

