

# DINNER SERIES

May 24, 2024



THREE COURSES | \$50 PER PERSON

## OPTIONAL

### *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 & cherry 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*