

# B

SERIES

AUGUST 16

# DINNER



## OPTIONAL APPETIZER

### CRAB & ARTICHOKE DIP \$21

House-made crostini, lemon zest



## CHEF'S SALAD

### SUMMER CRUNCH SALAD

Fresh romaine, cabbage, sunflower seeds, shredded carrots, dried fruits, white balsamic-honey dressing



## MAIN ENTRÉE SELECT ONE OF THE FOLLOWING

### BRAISED BEEF SHORT RIBS

House-made peach BBQ sauce, roasted fingerling potatoes, summer vegetables

### SEARED COD LOINS & CAVIAR BUTTER

Roasted fingerling potatoes, and summer vegetables

### SMOKED GOUDA STUFFED CHICKEN

Stuffed with prosciutto, sage, smoked Gouda, Sherry cream sauce, roasted fingerling potatoes, and summer vegetables

### SEASONAL VEGETABLE LASAGNA

Green zucchini, yellow squash, fresh peppers, basil, mozzarella cheese, Roma tomato sauce, ricotta cheese



## DESSERT

### BANANA SPICED RUM CAKE

with cream cheese frosting

PRESENTED BY *Chef Jim Vande Berg*

## MORE INFORMATION



Terra Blanca Winery & Estate Vineyard



34715 N. DeMoss Rd. Benton City, WA



509-588-6082

3 COURSES  
\$50/PERSON

RESERVATIONS ON

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