



California Zinfandel Championship Dinner Menu

Hor d'oeuvres

Traditional Fried Calamari

Bruschetta

Stuffed Cremini Mushroom with Herbs & Cheese

Dinner

Appetizer

Sweet Corn & Ricotta Ravioli, Creamy Herb Sauce

Salad

Tri- Color Cherry Tomato & Buratta Salad, on a bed of Arugula with Basil, Red Onion and Zinfandel Balsamic

Sourdough Bread and Sweet Butter

Entrée

Duet of Petite Filet Mignon with Marchand d'Vin and Maitre d'Hotel Butter and Herb Crusted Halibut with Thyme Lemon Butter Sauce

Garlic Mashed Potatoes and Fresh Seasonal Vegetables

Pasta Primavera, Fettuccini with roasted garlic, sun-dried tomatoes and julienne zucchini, Extra virgin olive oil and grated asiago cheese

VEGETARIAN OPTION

Dessert

White Chocolate Cheesecake, Oreo Cookie Crust and Chocolate Shavings