

## W3 Thursday Night Wine Dinner 2019

Assorted Breads & Crostini

Creamy Butter - Sundried Pesto Spread



### **Course 1: Warm Roasted Vegetable Wellington – Chef RAJ**

Roasted Vegetables & Goat Cheese wrapped in Puff Pastry – Creamed Spinach

*Ferrari-Carano Dry Sangiovese Rosé 2017, Sonoma*

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### **Course 2: Rabbit Risotto - Chef Todd**

Smoked Rabbit - Black Truffle zest – Parmesan Crisp – Watercress – Red Wine blueberry  
Reduction

*Ferrari-Carano “Siena” Sangiovese blend 2015, Sonoma*

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### **Course 3: Land & Sea – Chef Skipp**

Herb Crusted Roasted Rack of Lamb – Red Pepper Polenta – Seared Sea Scallop - Masa - Butter  
Sauce  
Asparagus – Mint Yogurt

*Ferrari-Carano Chardonnay 2016, Sonoma*

*Ferrari-Carano Merlot 2015, Sonoma*

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### **Tri Color Mousse – Chef RAJ – Skipp**

*Choice of Ferrari-Carano Merlot or Siena red blend, Sonoma*

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Starbucks Coffee/Tazo Tea