

BACCHUS HOUSE

FRANK FAMILY VINEYARDS WINE MAKER'S DINNER MENU

Reception 6:00pm

Pass Around Hors d'oeuvres

2011 Blanc de Blanc Sparkling

Commencement of Dinner 6:30pm

Amuse Bouche

First Course

Pan Seared Day Boat Scallops
Purple Cauliflower Purée,
Local Del Rio Botanicals Farms Fava Beans

2013 Chardonnay - Napa Valley

Second Course

Ginger Soy Glazed Wild Salmon,
River Dog Farms Organic Spring Onions,
Braised Baby
Bok Choy, Miso Broth

2013 Pinot Noir - Carneros

Third Course

Bacchus House Prime Rib,
Slow Roasted and cooked to perfection,
Fresh Horseradish Potato Purée,
Spring Garlic Haricot Verts,
Au Jus

2012 Cabernet Sauvignon - Napa Valley

Fourth Course

Local White Peach, Poached
Topped with Creamy Stilton Cheese
in a Buttery Tart

Late Harvest Chardonnay

\$95
Per Guest
Excludes Tax & Gratuity

