

# BACCHUS HOUSE

PROUDLY PRESENTS



## ANDIS

# WINE MAKER'S DINNER

March 17<sup>th</sup> 2016

**6:00 p.m. Reception**

Pass around Hors d'oeuvres

*Segura Viudas Brut*

**6:30 p.m. Commencement of Dinner**

Amuse Bouche

### **First Course**

Bacchus Tuna Tartare Poke,  
Friséé Lettuce, Chili Flakes,  
Watermelon Radish Fleur de Sel

*2013 Sémillion, Amador County*

### **Second Course**

Bacchus Lamb Ragù,  
Herbed Toamatoes, Local Ricotta,  
Pappardelle Pasta, Fresh Mint

*2012 Cooper Barbera, Amador County*

### **Third Course**

Roasted Lemon-Pepper Duck,  
Red Wine Soaked Dried Cranberry &  
Vinegar Sauce, Wild Rice Medley

*2012 Estate Zinfandel, Amador County*

### **Entrée Course**

Grilled Niman Ranch Ribeye Steak,  
Roasted Rosemary Red Potatoes,  
Arugula, Local Olive Oil

*2012 Cabernet Franc, Sierra Foothills*

### **Dessert Course**

Dark Chocolate Terrine, Orange Creme  
Anglaise, Maldon, Sea Salt Flakes

**Bacchus Flaming Coffee**

\* SUBSTITUTIONS POLITELY DECLINED\*

\*\*MUST BE ATLEAST 21 YEARS OLD TO ATTEND THIS EVENT\*\*

**\$95**  
Per Guest  
Excludes Tax & Gratuity