

Wine Escape Dinner with Lockwood Vineyards

Passed Hors d'oeuvres

Tuna Tartar Spoons with Wasabi and Caviar

Duck and Goat Cheese Fritter Skewers

1st course

Baby Artisan Lettuce, Candied bacon, California Almonds

Roaring Forties Blue Cheese, Vine Ripe Tomatoes

Sauvignon Blanc, Estate, 2009

2nd course

Seared Day Boat Scallops

Curried Corn Sauce and Pea Shoots

Chardonnay, Estate, 2009

3rd course

Dijon Crusted California Lamb Chop

Crispy Ricotta Gnocchi, Stone Fruit Chutney

Block 7, Estate, Pinot Noir 2008

4th course

Angus Filet Mignon, Garlic Champ

Wild Mushroom Ragout

Partner's Reserve Red Wine, 2007

5th course

Giandua Chocolate Dome, Espresso Meringues, Salted Caramel Sauce

Fresh Blackberries