

2017

ART & WINE FESTIVAL MENU



Eat. Real. Food.

Now taking reservations for this special event!

Join us for the Art & Wine Festival kick off dinner.
September 8 at 4:00pm

1st Course:

Watermelon Salad
with feta, basil, arugula, lime.

Paired with Hess Shirrtail Creek Rose.

2nd Course:

Fried Green Beans
with a Korean BBQ Wasabi Aioli.

Paired with Crimes Hard Chardonnay.

3rd Course:

Pan-Seared Duck
topped with blackberry port wine, served with wild rice and asparagus.

Paired with Pinot Noir by J Vineyards and Winery.

4th Course:

Sopapilla
fried naan filled with vanilla bean ice cream, apples, and caramel.

Paired with a sparkling apple cider cocktail.

\$44 per person