



Lando Wine Dinner

Featuring Winemaker Sam Lando

July 19, 2017

Floating Reception begins at 6:30pm and Dinner Service at 7:30pm

\$125.00 per guest (excludes tax & gratuity)

Reception

Organic Melon-Prosciutto Skewer

Seared Ahi Tuna Spoons

Salmon Tartare on Toasted Brioche

La Barge, Albariño, Santa Rita Hills, 2015



Potato Crusted King Salmon

Roasted Sunchokes, Wild Watercress, Grilled King Trumpet & Grain Mustard Sauce

Lando, Pinot Noir, Sonoma Coast 2013



Pennsylvania Rabbit Bolognese

Housemade Tagliatelle, Fresh English Peas, Parmigiano & Shaved Summer Truffles

Lando, Pinot Noir, Russian River Valley 2014



Grilled Kurobuta Pork Chop

Bacon-Oregano Polenta, Grilled Organic Stone Fruit & Pistachio Salad & Pinot Noir Reduction

Lando, Pinot Noir, Russian River Valley, 2015



Petits Fours