



Peter Michael Wine Dinner

Featuring Paul Michael

May 4, 2017 @ 6:30 pm

\$199.00 per guest (excludes tax & gratuity)

Chef's Selection of Tray Passed Appetizers



Bay Scallops & King Salmon Ceviche

Papaya, Avocado & Wasabi Caviar

2014 Sauvignon Blanc, L'Apres Midi



Wild White Shrimp Salad

Baby Arugula, Grilled Mango, Heirloom Tomatoes, Toasted Almonds

Meyer Lemon Vinaigrette

2014 Chardonnay, "Ma Belle Fille"



Black Pepper Crusted Kangaroo

Spring English Peas, Mascarpone & Applewood Smoked Bacon Risotto

2006 Cabernet Sauvignon, Les Pavots



Cabernet Braised Lamb Osso Bucco

Blue Cheese & Rosemary Polenta, Spring Baby Vegetables & Braising Jus

2013 Cabernet Sauvignon, Les Pavots



Petits Fours