

Sonoran Centennial Dinner Menu

Celebrating Arizona's 100th Birthday

FIRST COURSE

Antipasto platter to share

Wine Pairing: D'Argent Brut Rosé

SECOND COURSE

(Choice of)

Asian pear salad with spiced pecans, blue cheese & balsamic dressing

Smooth white bean soup with kale & parmesan crisp

Wine Pairing: Dry Rhône Rosé

INTERMEZZO

ENTRÉE

(Choice of)

Slow roasted lamb stuffed with feta & mushrooms & served with herbed polenta cake, red bell peppers, haricot vert & tzatziki sauce

Skuna Bay salmon served with a fromage blanc & tomato tart, lemon supremes, asparagus & crispy onions*

Wine Pairing: 42 Degrees South Pinot Noir

DESSERT

Dark chocolate Nutella cake with hazelnut truffles, Bailey's Irish Cream gelato & buttery shortbread cookie

Wine Pairing: Rosa Regale Braquetto d'Aqui

*Can be cooked to order or contains raw eggs

\$100.00 per couple

With wine pairings \$50.00