



GIRARD WINE DINNER
SATURDAY, FEBRUARY 24, 2018

.... FIVE COURSE DINNER

PAN SEARED SCALLOP

Pickled Root Vegetables, Candied Orange Peel & Horseradish-Citrus Sour Cream

SAUVIGNON BLANC, NAPA VALLEY, 2015

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WARM CAULIFLOWER & CRAB SALAD

Grapes, Wasabi Peas & Winter Greens

CHARDONNAY, RUSSIAN RIVER VALLEY, SONOMA COUNTY, 2015

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ROASTED MUSHROOM FONDUE

Gorgonzola Cheese, Asparagus Aioli & Truffle Oil

PETITE SIRAH, NAPA VALLEY, 2013

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COCO DUSTED GRILLED LAMB CHOP

Curried Braised Goat, Fingerling Potatoes, Chili Yogurt & Red Wine Sugo

CABERNET SAUVIGNON, NAPA VALLEY, 2015

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PAVE OF CHOCOLATE CAKE

Frozen Marshmallow Pot de Crème with Almond Ganache

OLD VINE ZINFANDEL, NAPA VALLEY, 2014

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\$75 Per Person
Excludes Tax & Gratuity