

CACHE CREEK WINE DINNER FEBRUARY 22, 2024

MENU

FIRST COURSE

FRIED BRIE CHEESE AND POMEGRANATE BERRY

Fried Brie Cheese and Toasted Crostini topped with Pomegranate Berry Compote and Local Honey

SECOND COURSE

GRILLED BEET AND ZA'ATAR SALAD

Grilled Beets with Za'atar Lemon Tahini Yogurt topped with Arugula and Goat Cheese

THIRDCOURSE

RED WINE BRAISED WAGYU SHORT RIB

Red Wine Braised Wagyu short Rib, Truffle Mushroom Risotto topped with Crispy Shallots and Shaved Horseradish

FOURTH COURSE

CHOCOLATE GANACHE TART

Graham Cracker Crust with Chocolate Ganache and Whipped Chantilly Cream

Menu items may contain or come into contact with milk, eggs, fish, shellfish, tree nuts, peanuts, wheat and/or soybeans. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server of any known allergies. Vegetarian and gluten-free options available upon request."