



Wines and Valentines 2018

A Winemaker's Dinner Menu

**Hors d'oeuvres with Sparkling Wine &
No Host Bar**

Hacienda Salad

(Mixed greens, candied pecans, Fuji apples, sun-dried cranberries and Gorgonzola cheese, tossed in a maple vinaigrette)

Wine pairing TBD

Pan Seared Corvina Sea Bass

Forbidden rice, broccolini, lemon nage and parsley coulis

Wine pairing -TBD

OR

Grilled Filet Mignon

Roasted garlic-potato puree, asparagus and wild mushroom cognac cream

Wine pairing-TBD

OR

Roasted Vegetable Risotto

with shaved Parmesan and fresh herbs

Wine pairing- TBD

Rolls & Butter

Coffee and Tea

Dessert

Chocolate molten lava cake

Raspberry coulis, whipped cream

fresh berries and chocolate straws

Wine pairing-TBD

Enjoy live auction, a silent auction, a raffle... and the popular fast moving, two-bit auction! Bring your quarters. All to support the programs of our Museum on Main!

(\$35 of your ticket price is tax deductible)