

## **Fall Sit Down Dinner Menu**

### **(Pepperwood Grove Viognier 2007)**

Roasted Butternut Squash Bisque with Cinnamon Croutons

### **2<sup>nd</sup> Course:**

#### **(Grgich Hills Cellars Fume Blanc)**

Baby Arugula Salad with White Wine Poached Pears, Sundried Cranberries

Candied Pecans and a Sherry Wine Vinaigrette

### **3<sup>rd</sup> Course:**

#### **(Cypress Vineyards Syrah 2006)**

Pumpkin Ravioli with a Brown Butter Sage Sauce and Crushed Amaretto Cookies

### **4<sup>th</sup> Course:**

#### **(Ferrari-Carano Russian River Valley Chardonnay 2009)**

Herbed Chicken, Sautéed Broccolini & Roasted Potatoes

### **5<sup>th</sup> Course:**

#### **(Michele Chiarlo Moscato Di Asti Nivole 2010)**

A Warm Caramelized Apple and Cranberry Crepe with a Bourbon Crème

Anglaise and

A vanilla Bean Gelato