



DINNER AT CASTELLO DI AMOROSA
FRIDAY, DECEMBER 7, 2018

FIRST COURSE

Gorgonzola Onion Tart & Mixed Greens Salad
Pomegranate Dressing, Pomegranate Pearls, Puffed Wild Rice



SECOND COURSE

Plancha Seared Day Boat Scallops
Lemon Oil, Roasted Tomato- Basil Beurre Blanc, Basil Sprouts



MAIN COURSE

Flat Iron Steak
Coffee and Cocoa Nib Rub, Roasted Fingerling Potatoes, Caramelized Shallot



DESSERT

Brown Butter Hazelnut Financier
Winter Fruit, Brown Sugar Crumble, and Praline Cream



WINES

2017 Pinot Bianco
2017 Chardonnay Reserve, Napa Valley
2014 Cabernet Sauvignon, Napa Valley
2003 Renaud Society Wine
2013 IL Passito, Late Harvest

Castello di Amorosa
NAPA VALLEY

Menu by Oak Avenue Catering