



## *Fifth Anniversary Gala*

### *Appetizer*

#### FRESH FIGS

*Prosciutto de Parma, aged balsamic, goats cheese and arugula*

*Paired with Lush Sparkling Rosé*

### *Secondi*

#### LOBSTER BURRATA STUFFED RAVIOLI

*With Caviar cream sauce*

*Paired with 2017 Chardonnay*

### *Entrée*

#### BRAISED VEAL BREAST

*With Celery Root pureé and Porcini & Parmesan ragout*

*Paired with 2013 Stone Eagle Estate Reserve*

### *Dessert*

#### TIRAMISU BIRTHDAY CAKE

*Paired with Riesling Icewine*

PLEASE NOTE THIS MENU IS SUBJECT TO CHANGES