



April 20th Wine Tasting Event
Take a trip down the West Coast,
With wines from Washington,
Oregon, and California,
paired with a Tasting Menu
\$75 pp Limited seating
Reservations required
Members Only
Wines available to purchase
48-hour cancellation Policy

First Course

Wellfleet Oysters with mignonette
Served with a Sparkling Argyle Brut, OR

Second Course

Seared Sea Scallops with beurre blanc on a potato
pancake

Served with a Paul Hobbs Chardonnay
Russian River Valley, CA

Third Course

Bison Short Rib risotto in a red wine
tomato sauce served with a
Daou Bodyguard, Paso Robles, CA

Fourth Course

Carr Valley Glacier Wildfire Blue
Served with a Nine Hats Riesling,
Columbia Valley, WA
Marin French Petite Breakfast Brie
Served with a Murrieta's Well Sauvignon Blanc,
Livermore valley, CA