



Yorkville Cellars Wine Dinner

Reception

2010 Sauvignon Blanc (Randle Hill Organic Vineyard), Mendocino

Pan Seared Sea Scallops

Pink peppercorn, cucumber ginger Jus

2009 Semillon (Randle Hill Organic Vineyard), Mendocino



Signature Aveline Salad

Local organic field greens wrapped in daikon
and cucumber, toasted pine nuts, aged Amish
bleu cheese, brown sugar vinaigrette



Gazpacho Martini

Marinated bocconcini, lemon twist



Poached Halibut

Truffle blue potato

2009 Eleanor of Aquitaine (Randle Hill Organic Vineyard), Mendocino



Lamb Trio

Poached, roasted and confit of lamb, roasted corn,
ice spinach and garlic chips.

2008 Malbec (Rennie Organic Vineyard), Mendocino



Trilogy of Dessert

Chocolate; dulce de leche, raspberry pâté bark,
with dried fruits and fleur de sel

2010 Sweet Malbec (Rennie Organic Vineyard), Mendocino

\$90.00 Inclusive