



P A S S A B L E S

Baby heirloom tomato bruschetta
Butter poached lobster with herb cream
Bacon wrapped shrimp with chili glaze
~Welcome Cocktail~

A P P E T I Z E R

Foie Gras Torchon
Terrine of foie gras, mayhaw glaze, green apple chips, blueberry
chutney, roasted golden beets, and crostini
~Elizabeth Spencer Rose of Grenache, Mendocino County, CA 2021~

S O U P

Brie and Crab Cappuccino
Soup of triple cream brie and jumbo lump crabmeat, topped with
Feliciano's Best whipped cream
~Elizabeth Spencer Sauvignon Blanc, North Coast, CA 2021~

G A M E

Red Fish
Pan sautéed fillet, medley of mushrooms, and Elizabeth Spencer pinot
noir beurre rouge
~Elizabeth Spencer Pinot Noir, Sonoma Coast, CA 2019~

E N T R E E

Dueling Beef
Herb panko crusted braised short rib, and grilled wagyu New York strip
served with celery root and potato puree, with a confetti of fall squash
~Elizabeth Spencer Cabernet Sauvignon, Napa Valley, CA 2018~
~Elizabeth Spencer Cabernet Sauvignon, Rutherford, CA 2019~

D E S S E R T

Chocolate Grenache
Grenache ice cream, Tabasco spiked chocolate mousse, brownie
chunks, Chantilly cream, and berries
~Elizabeth Spencer Grenache, Mendocino, CA 2019~

Elizabeth Spencer
BONDED WINERY EST. 1998