

The Bistro

AT MARSHDALE

CALIFORNIA CENTRAL COAST WINE DINNER

March 15th, 2022

1st Course

Seared Duck Breast Medallions

Smoked Plum and Lemon Grass Sauce

Wine Pairing – Pinot Noir - Dierberg Vineyards– Santa Maria Valley

2nd Course

Moroccan Braised Lamb

Saffron Rice and Toasted Pine Nuts

Wine Pairing - Cabernet Sauvignon - Beckman Vineyards - Santa Ynez Valley

3rd Course

Smoked Quail Breast

Hoisin, Elderberry Balsamic and Black Fig Sauce over
Caramelized Sweet Potato with a Goat Cheese Crema

Wine Pairing – Syrah - Melville Vineyards - Santa Rita Hills

4th Course

Herb Crusted Orange Roughy

Yuzu, Ginger Bercy Sauce over Wilted Yu Choy Greens

Wine Pairing: Chardonnay - Talley Vineyards - Arroyo Grande Valley

5th Course

Black Cherry Mousse and Toasted Hazel Nut Dacquoise

Salted Chocolate Ganache

**Wine Pairing: The Big Easy Red Blend: 52% Syrah; 31% Petite Syrah 16%
Grenache - Fess Parker Vineyards - Santa Barbara County**

\$95 per person exclusive of tax and gratuity