Menu

FIRST COURSE

MINI CORN CAKES WITH ROASTED
ANCHO MOLE AND CILANTRO
SOUR CREAM AND BABY
YUKON GOLD POTATOES S
TUFFED WITH SCALLIONS

SECOND COURSE

BABY ARUGULA AND RADICCHIO
WITH MARINATED TOMATOES,
SPANISH CHICKPEAS, TUSCAN
OIL CURED OLIVES,
AND BASIL VINAIGRETTE

THI RD COURSE

PINE NUT CRUSTED CHICKEN BREAST
STUFFED WITH LAURA CHENEL CHEVRE',
AND BASIL PESTO WITH ORGANIC
EXOTIC MUSHROOM SALAD

DESSERT

AN ASSORTMENT OF CAKES,
COOKIESAND TARTS MADE
BY FAMILYAND FRIENDS

WINES

2009 SHIRAZ
COPPOLLA WINERY,
SONOMA, CALIFORNIA

2007 CHARDONNAY
COPPOLLA WINERY, S
ONOMA, CALIFORNIA

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