

California Dreaming

WINE DINNER

TUESDAY, SEPTEMBER 22ND BEGINNING AT 6PM- COLUMBINE ROOM
\$60 PLUS 8% TAX AND 20% GRATUITY/PERSON
RESERVATIONS REQUIRED
WINE.DINNER@HEATHERGARDENSMAIL.COM

ALL STEAKS WILL BE COOKED MEDIUM RARE UNLESS SPECIFIED AT
THE TIME OF PLACING RESERVATION

FIRST COURSE:

PACIFIC COAST SHRIMP SALAD

*Chilled Shrimp, Baby Greens, Avocado, Cucumber,
Roasted Corn, Tomato, and Citrus Vinaigrette*

La Crema Monterey Rose

SECOND COURSE:

ATLANTIC SALMON LEMON-CUCUMBER & DILL BRUCHETTA

*Atlantic Salmon with a delicate herb crust, whipped Lemon Ricotta, fresh Tomato,
Basil, and California Olive Oil on toasted Baguette*

Hartford Court Russian River Chardonnay

MAIN COURSE:

SONOMA HERB-GRILLED STEAK

*Herb-marinated grilled Steak, Chimichurri, roasted Fingerling Potatoes,
and grilled Broccolini*

Freemark Abbey Napa Cabernet Sauvignon

DESSERT:

NAPA CHOCOLATE TORTE

*Dark Chocolate Torte with Cabernet-infused Berry sauce, Vanilla Cream, and fresh
Raspberries*

Edmeades Mendocino Zinfandel -