

# Farm To Table Wine Dinner

October 25<sup>th</sup> 2019, Reception begins at 6:00pm, \$90 Per Person\*



## Featured Winery & Farms

Alfaro Family Vineyards & Winery, Left Coast Grass-Fed Farm & Route 1 Farm

## Hors D'oeuvres

Red Potatoes Stuffed With English Cut Beef Short Ribs  
Strawberry Habanero Glazed Prawns  
Orange Maple Glazed Duck En Croute  
Wild Mushroom & Fontina Flatbread

## First Course

Roasted Acorn Squash Bisque With Ancho Toasted Pepitas

## Salad

Baby Gem Lettuce, Ruben-star Fresh Apple, Candied Orange Confit,  
Toasted Walnuts, Sharp Cheddar, Caramelized Apple & Shallots Vinaigrette

## Entrees

Alfaro Family Vineyards & Winery Braised Beef Shanks With Rosemary  
Served With Roasted Potatoes, German Butterball  
Zucchini, Gold & Green Kale

## Dessert

Dutch Apple -Pumpkin Crisp