



## Cheers To 40 Years: A Wine Dinner Friday, June 22nd

Reception at 6:30 PM. Dinner at 7:00 PM.

Guest Speaker: Bridgette Cusomano, Sales Director, The Boisset Collection

Amuse Bouche:

**Charles de Fere, Cuvée Jean-Louis Brut Rose, NV, France**

Fresh Ahi Tuna Tataki, Crispy Lotus Root, Cilantro  
Smoked Pork Belly with Strawberry Rhubarb Glaze  
Petite Jackfruit Tamale Tart with Avocado, Pickled Onion, Cilantro, Lime  
Lobster Newburg Stuffed Baby Potato, Caviar Garnish

First Course:

**Raymond Reserve  
Chardonnay, Napa  
Valley, 2015**

Chilled Cauliflower  
Vichyssoise, Fresh Chives &  
Toasted Almond Garnish

Salad of Locally Grown  
Hydroponic Lettuce,  
Shaved Radish, Tomatoes,  
Spring Onions, Roasted  
Organic Carrots and Turnips,  
Vinaigrette with Honey from  
Our Own Hives with Lemon  
and Thyme

Second Course:

**Raymond Reserve  
Merlot, Napa  
Valley, 2013**

Five Spice Seared  
Maple Leaf Farm  
Duck Breast, Spring  
Vegetable Fried Rice  
Cake, Grilled Baby  
Bok Choy, Blueberry  
Rhubarb Compote  
and Aged Balsamic  
Vinegar Reduction

Third Course:

**Raymond Sommelier  
Selection Cabernet  
Sauvignon, North Coast  
2014**

**Raymond 40th  
Anniversary Reserve  
Cabernet Sauvignon,  
Napa Valley 2014**

Port Wine and Dr. Pepper  
Braised Short Rib of Beef,  
Horseradish, Rosemary and  
Bacon Smashed Red Skin  
Potatoes, Grilled Broccolini

Dessert Course:

Fresh Seasonal Berries, Elderflower Lemon Basil Sorbet  
Vanilla Meringues, Petite Almond Macaroons  
Premium Coffee, Decaf Coffee, and Tea

**\$95 per person**

(price does not include tax or gratuity)