

WINE PAIRING DINNER MENU

**Featuring the wines of
Don Sebastiani and Sons
Sonoma, CA**

— FIRST —

**Chipotle Shrimp served
in a Crispy Wonton Cup**
Crusher Viognier

— SECOND —

**Wild Rice and Sweet Potato Salad
with Grilled Pears**
Crusher Pinot Noir

— THIRD —

**Spiced Chicken topped with Fresh Pear
Chutney on a bed of Wild Rice**
Crusher Chardonnay

— FOURTH —

**Cranberry Encrusted Pork Tenderloin
with Fingerling Rosemary Potatoes**
Crusher Cabernet

— DESSERT —

Bourbon Glazed Bread Pudding
Crusher Merlot