



TRUE FOOD KITCHEN

Community Dinner with McGrail Vineyards

SHAREABLE PLATES

Farmers Market Crudités **V GF**

chilled raw vegetables, tzatziki & black olive dip

Herb Hummus **VEG**

greek salad, feta, grilled pita bread

Wine Pairing: 2016 Peyton Paige Sauvignon Blanc

FIRST

Wild Caught Albacore Tataki* **GF**

avocado, jalapeño, toasted sesame, yuzu ponzu

Wine Pairing: 2016 Kylie Ryan Rosé

SECOND

Sustainable Seabass*

broccolini, sugar snap pea, roasted mushroom, whole grains, umami sauce

Wine Pairing: 2015 McGrail Family Chardonnay

THIRD

Seasonal Ingredient Salad **VEG GF**

asparagus, broccolini, roasted cauliflower, chickpea, pistachio, raisin, manchego, sicilian vinaigrette

Wine Pairing: 2013 McGrail Merlot, Picazo Vineyard

FOURTH

Lasagna Bolognese **GF**

house-made chicken sausage, mushroom, spinach, lemon, ricotta, herbs

Wine Pairing: 2014 Shamus Patrick Red Blend

DESSERT

Flourless Chocolate Cake **VEG GF**

caramel, vanilla ice cream, cocoa nibs

Wine Pairing: 2012 McGrail Vineyards Cabernet Sauvignon Reserve

coffee and tea service available