



THE MOUNTAIN WINERY

*Welcome to the 2011 Summer Concert Series presented by
Barracuda Networks*

CHATEAU DECK DINING

COURSE ONE

AHI POKE

Sushi Grade Ahi Tuna Tossed with Sesame, Soy, and Ginger Dressing
Wonton Crisps and Wasabi Cream

GRILLED SHRIMP CAESAR

Grilled Colossal Prawn over Classic Caesar Salad

CAPRESE

Creamy Mozzarella layered with Beefsteak Tomatoes and Fresh Basil
Crisp Romaine and Italian Lettuce, Parmesan, Hawaiian Salt, Chives
California Extra Virgin Olive Oil and Reduced Balsamic Vinegar

THE WINERY "WEDGE"

Iceberg Lettuce with Apple Wood Smoked Bacon,
Sliced Heirloom Tomato, Bermuda Onion
Topped with House Made Blue Cheese Dressing

COURSE TWO

ROASTED TENDERLOIN OF BEEF

Served with Point Reyes Blue Cheese Potato Gratin,
Buttery Asparagus, Roasted Mushrooms
Reserve Mountain Winery Cabernet Wine Reduction

BRAISED BEEF SHORT RIB

Tender Rib Served off the Bone
Roasted Sweet Carrots, with Garlic Whipped Potatoes
Red Wine Braising Sauce

ROASTED CHICKEN CHARDONNAY

Boneless Half Chicken Finished with Herbed Butter
Lemon Scented Green Beans and Rosemary Roasted Potatoes
Pan Jus with Mountain Winery Chardonnay

TERIYAKI GLAZED FIVE SPICE SALMON

Pan Seared Salmon over Wasabi Mashed Potatoes and Asian Stir Fried Vegetables
Crispy Taro Chip and Grilled Lemon

VEGETABLE POLENTA

Layers of Rosemary Sun-Dried Tomato Polenta,
Fire Roasted Red Pepper, Eggplant, Heirloom Squash,
Portobello Mushroom, Fresh Mozzarella and Basil
on a Roasted Tomato Sauce with Asparagus

COURSE THREE

CRÈME BRULÉE CHEESE CAKE

Finished with Caramelized Banana, Caramel Sauce and Fresh Whipped Cream

ORGANIC STRAWBERRY SHORTCAKE

Fresh Baked Shortcake filled with Locally Grown Strawberries and Whipped Cream
Grand Marnier Strawberry Sauce

CHOCOLATE MOUSSE TORTE

Raspberry Coulis and Ghiradelli Chocolate Sauce, Fresh Berries

ALMOND TUILLE BASKET WITH MIXED BERRIES

Strawberries, Blackberries and Raspberries topped with Whipped Cream and Champagne Sabayon

ARTISAN CHEESE PLATE

Chef Selected Cave Ripened Cheeses, Served with Pear and Fig Compote and Candied Pecans

THREE COURSE DINNER \$57 per person + tax gratuity not included

Ask your server about today's Chef's Special!