



# *Miner Family Winery*

## *Wine Dinner*

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### **AMUSE BOUCHE**

TUNA & WATERMELON CRUDO

Lemongrass Ginger Sauce

*Beverage Pairing: Miner Family, Sauvignon Blanc*

### **FIRST COURSE**

SEARED SCALLOPS

Parsnip Purée, Fennel Salad, Caviar

*Beverage Pairing: Miner Family, Viognier*

### **SECOND COURSE**

BLACKENED SEABASS

Gnocchi, Swiss Chard, Brussel Sprouts, Tomato,  
Crispy Leeks, Champagne Sauce

*Beverage Pairing: Miner Family, Chardonnay*

### **THIRD COURSE**

PISTACHIO CRUSTED LAMB

Crispy Polenta Tots, Zucchini, Squash, Pearl Onion, Rosemary Jus

*Beverage Pairing: Miner Family, Gary's Vineyard Pinot Noir*

### **FOURTH COURSE**

IMPERIAL NEW YORK STRIP

Scalloped Potato, Exotic Mushrooms, Truffle, Demi-Glace

*Beverage Pairing: Miner Family, Oracle Red Blend*

### **FIFTH COURSE**

COCONUT SORBET

*Beverage Pairing: French Press Coffee or Tea*

**EXECUTIVE CHEF** | *Vladimir Trivunovic*    **GENERAL MANAGER** | *David LaMarca*