

MONDAY, MAY 19TH, 2025
\$75 PER GUEST
6:00 PM RECEPTION
FEATURING GUEST SPEAKER GREG MORTHOLE

M E N U

FIRST COURSE

Rodney Strong, Alexander Valley, Sauvignon Blanc
Grilled shrimp burrata, blistered cherry tomatoes sautéed with garlic, balsamic reduction,
fresh basil, crostini

SECOND COURSE

Davis Bynum River, West Russian River Valley, Chardonnay
Pasta primavera with fresh pappardelle, asparagus, spring peas, artichoke hearts, basil,
shallots, spinach, Parmesan lemon cream sauce

THIRD COURSE

Davis Bynum, Russian River Valley, Pinot Noir
Grilled salmon over handmade porcini mushroom ravioli, in sage butter sauce

FOURTH COURSE

Rodney Strong, Knights Valley, Cabernet Sauvignon
Wild boar burger, Gorgonzola sauce, onion straws, micro greens, and hand-cut French fries

FIFTH COURSE

Rodney Strong Symmetry
Dark chocolate and fresh berries