

*TRIBUTE DINNER TO
CHEF ROLAND KYBURZ*

APRIL 19TH, 2018 (7PM)

MENU

Wine: Pop 300 White Blend, Napa Valley, California



FIRST COURSE:

Crostini Bar with a tantalizing arrangement including

Duck Liver Pate and Beef Tenderloin Carpaccio

Wine: Ramey Chardonnay, Sonoma Coast, California



SECOND COURSE:

*Marinated Duck Breast on a bed of Mixed Baby Field Greens with
Frisse, Grape Tomatoes, Roasted Pistachios and a Raspberry Herb Vinaigrette*

Wine: Joseph Drouhin Cote-De-Nuits-Village Rouge, Burgundy, France

ENTREMESO:

Mango Sorbet



THIRD COURSE:

A Fun Twist on Toranadoes Rossini

*Beef Tenderloin topped with a Mushroom Cap Pork Tenderloin with Gorgonzola Butter
both accented with Bernaise Sauce and garnished with a Shrimp Scampi placed on a
Puree of Golden Fingerling Potatoes with a trio of Broccolini, Sweet Baby Carrots &
Cauliflower*

Wine: Cesari "Jema" Corvina, Valpolicella, Italy



FOURTH COURSE:

Bountiful Berry Crepes with Vanilla Bean Whipped Cream and Fruit Chutney

Wine: Dopff & Irion Cremant D'Alsace Brut Rose, Alsace, France
