

Saturday, **July 16**, 2022

Reception 6:15 pm | Dinner 7:00 pm



Spend an intimate evening at our historic dining room, GOLD. Enjoy city views and our southwest hospitality while relishing in an elaborate culinary experience that explores local culinary and wine flavors of the region with this delightful farm to fork menu.

Highlights include a five-course menu by Westward Look Executive Chef Todd Sicolo, a signature welcome cocktail, and curated wine selections by Southern Glazer's Wine.



Reservations required at opentable.com/gold or 520-917-2950



RECEPTION

Lemon Poached Shrimp Dill Salad Cracked Crab Cocktail

Clear Gazpacho

Welcome Cocktail: Red, Sprite & Blue

DINNER

COURSE ONE

Salt & Pepper "Crisp Skin Tilefish"

Paired with Butter Chardonnay, California

COURSE TWO

Compressed Watermelon & Resort Grown Avocado Salad Paired with San Simeon Grenache Rosé. Paso Robles

COURSE THREE

Bacon-Wrapped Veal Tenderloin *Benton Lane Pinot Noir, Oregon*

SUGAR

Ginger Blueberry Tartan

Paired with J Lohr Syrah, Paso Robles