



CHAMPAGNE VISTA DOME LUNCHEON

Hors d'Oeuvre

Flourless Yam Ravioli

Stuffed with Goat Cheese Served with Grape Relish

Suggested Wine: Conundrum by Caymus Vineyards 2006 \$10 Glass

~or~

Crepe Rosettes

Smoked Salmon and American Caviar with Cream Fraiche

Suggested Wine: ZD Chardonnay 2007 \$12 Glass

First Course

Baby Lettuce Salad

With Candied Walnuts and Smoked Goat Cheese

In a Honey Cider Vinaigrette

Suggested Wine: Miner Viognier 2007 \$8 Glass

~or~

Soup du Jour

Please ask your server for

today's freshly prepared soup and wine pairing

Entrée Choices

Roasted Beef Tenderloin Wrapped in Bacon

With Shallots, Leeks and Roasted Garlic in Chimichurri Sauce

Suggested Wine: Long Meadow Ranch

Cabernet Sauvignon 2004 \$13 Glass

~or~

Grilled Quail

With Fried Plantain, Saffron Onion and Rosemary Grapes

Suggested Wine: Artesa Merlot Carneros 2004 \$8.50 Glass

~or~

Grilled Breast of Chicken Portabella

With Roasted Red Peppers and Griddled Tomatoes

Suggested Wine: Bacio Divino Sangiovese/Cab 2005 \$10 Glass

~or~

Fresh Seafood

Due to the availability of many wonderful choices your server will describe Chef's fresh selection.

Please also ask for today's wine pairing.

~or~

Spinach and Eggplant Wellington

With Yam Stuffed Gypsy Peppers

Suggested Wine: Paul Mathew Gamay Noir 2007 \$8.50 Glass

Freshly Created Wine Train Desserts

All Luncheon Entrees served with Chef's accompaniments.

Coffee and Tea are included with your meal.

Espresso \$3 ~ Cappuccino \$4 ~ Soft Drinks \$2

Assorted Juices \$2.50 ~ Calistoga Water \$2

Food and beverages are subject to 2% service charge and sales tax.

Gratuities are optional. Thank you.

Kelly Macdonald

Executive Chef

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