

Midnight Cellars Wine Dinner

THURSDAY MAY 23, 2019 6:30-9:30

Hors D' Oeuvres

ESTATE CHARDONNAY 2017 & FULL MOON RED 2014

First Course

GRILLED PRAWN

AVOCADO, SUSHI RICE, JUMBO CRAB, PEA SHOOT SALAD,
WASABI CAVIAR WITH SESAME VINAIGRETTE

ESTATE CHARDONNAY 2017

Second Course

MINI WAGYU BURGER

BACON JAM, SPICY PICKLES, SHOESTRING FRIES, RED DRAGON CHEDDAR

MARE NECTARIS RESERVE RED 2014

Third Course

SEARED LAMB LOIN

HERB MUSTARD, LENTIL RAGOUT

GEMINI RESERVE RED 2014 & TANNAT "TITAN" 2014

Fourth Course

PORT CHOCOLATE CAKE

VANILLA BEAN CUSTARD, CRUNCHY CHOCOLATE, SAUTÉED PEACHES

ESTATE ZINFANDEL 2014

Guest Speaker

RICH HARTENBERGER

OWNER/WINEMAKER MIDNIGHT CELLARS

Peterson's

Limited Seating \$125 + Tax/Tip Reservations Required
RSVP TO GUESTSERVICES@PETERSONSRESTAURANT.COM