



# RECEPTION WINE GRGICH HILLS ROSÉ



#### FIRST COURSE

#### **GRILLED SCALLOPS**

CHEVRE CREAM & ROASTED VEGETABLES

#### PAIRED WITH GRGICH HILLS ESTATE SAUVIGNON BLANC



#### SECOND COURSE

#### **BABY GREENS SALAD**

SEASONED SHRIMP, BABY GREENS & HEIRLOOM TOMATO WITH RED PEPPER VINAIGRETTE

### PAIRED WITH GRGICH HILLS ESTATE CHARDONNAY



# THIRD COURSE -

#### **BRAISED SHORT RIB**

HERB ROASTED POTATOES & WILTED SPINACH

# PAIRED WITH GRGICH HILLS ESTATE CABERNET



## **FOURTH COURSE**

## **PANNA COTTA**

SMOOTH & CREAMY CHOCOLATE AND HAZELNUT

PAIRED WITH GRGICH HILLS ESTATE ZINFANDEL

GRGICH HILLS WINE DINNER | MARCH 13TH, 2025 | 135++