

## **Birthday Celebration Menu 1**

### **Amuse Bouche**

Lobster Broth

Prosecco

### **Charcuterie**

Parmesan Crisp w/Goat Cheese Mousse & Roasted Beet Root Vinaigrette

Wine Pair – Gruner Vetliner

### **Poisson**

Citrus Poached Atlantic Salmon w/Brussel Chips, Risotto, & Saffron Beurre  
Blanc

Wine Pair – Gruner Vetliner

### **Boeuf**

Short Rib Rav w/Broccoli Rabe & Pan Jus

Wine Pair – Oregon Pinot Noir

### **Le Dessert**

Cookies 'n Cream

Chili Mole-Mint Cookies w/Steeped Madagascar Vanilla Semifreddo

Wine Pair – Oregon Pinot Noir

## **Friends Celebration Menu 2**

### **Mezze**

Tapas – Spanish Shrimp w/Mango Chutney & Gyro w/Tzatziki

Med Board – Burrata, Tomato Confit, Fig Jam, & Crostini

Wine Pair – Vihno Verde

### **Cocktails**

Meyer Lemon Tequila Spritzer

Fig + Vanilla Bean Vodka Soda

### **Sopa y Ensalada**

Smoked Cod Cannelloni w/San Marzano Gazpacho & Butternut Squash

Coulis

Wine Pair – Gruner Vetliner

### **El Principal**

Wild Mushroom Risotto w/Cashew Velouté  
Wine Pair - Bourgogne

### **El Postre**

Fig Brûlée & Pistachio Tart w/Date-Balsamic Glace  
Wine Pair - Vihno Verde

### **Friends Celebration Menu 3**

#### **Hors d'oeuvres**

Scalloped Ceviche, Tostones, Albondigas, Tostada

#### **Cocktails**

Paloma Spritz w/Chili Rim  
Cucumber Margarita  
Cava

#### **1st**

Charred Asparagus Salad w/Celery Root Puree & Sweet Pepper Coulis  
Wine Pair - Verdejo

#### **2nd**

Braised Short Rib w/Gulf Port Prawns, Polenta, and Sauce Bordelaise  
Wine Pair - Tempranillo

#### **3rd**

Ancho Chile Tiramisu

Wine Pair - Cava