



Fess Parker Wine Pairing Dinner December 8, 2017



RECEPTION

Chef's Selection of Hors d'Oeuvres
2016 Dry Riesling, Rodney's Vineyard

FIRST COURSE

Brandt Beef Tenderloin Carpaccio with Temecula Evvo
fleur de sel, bruleed blood orange, goat cheese and poached quail egg
2016 Chardonnay, Santa Barbara County

SECOND COURSE

Big Eye Seared Tuna
escondido avocado, roasted heirloom tomatoes, white anchovy vinaigrette
2014 Pinot Noir, Santa Rita Hills

THIRD COURSE

Roasted Lamb Belly
pickled lamb tongue, butter Glazed beans, pepper cress, IPA demi glaze
2014 Syrah, Santa Barbara County

DESSERT

Brioche French Toast Sliders
bushberries, vanilla bean sauce and Buddha hand cream fraiche

\$89

tax and gratuity additional

For Reservations call Pinzimini 760.770.2150 or ext. 2150 from a Resort House Phone