

Caymus Wine Dinner

Enjoy the cuisine from Chef Driss Zahidi paired with wine alongside representatives of Caymus Vineyards at 6:30 p.m. on Tuesday, October 3rd at Evo Bistro.

Menu

First Course

- *Fillet of Sole with Lobster Mousse and Caviar Beurre Blanc*
- Paired with *Emmolo Sauvignon Blanc*

Second Course

- *Trio of Sea Scallops, Foie Gras and Black Truffles Wellington, with Watercress & Truffles Vinaigrette*
- Paired with *Mer Soleil Santa Lucia Chardonnay*

Third Course

- *Crescent Farm Duck Breast, Baby Heirloom Carrots Risotto, Orange Sauce*
- Paired with *Belle Clos Pinot Noir*

Fourth Course

- *Veal Loin, Sweetbreads, Bone Marrow Flan, with Thymes-Demi Glace Coulis*
- Paired with *Caymus Napa Cabernet*

Fifth Course

- *Raspberries Crème Brulee with Raspberries Beignet and Chocolate Ice cream*
- Coffee and Hot Tea

****CAYMUS SPECIAL SELECT \$23 per a 3 oz. pour****

Choose one of the vintages 2008, 2009 or 2010

Tuesday, October 3rd

6:30pm

\$95 per person plus tax & gratuity