



# Artist Dinner

## Tuesday, April 13th

*Reception at 6pm*

*Dinner at 7pm*

### Reception

Crispy Risotto Cakes with Roasted Garlic Aioli

*Schlenkerla Helles Lagerbier*

### First Course

Ginger Carrot Bisque with Crème Fraiche and Sizzled Leeks

*Sake*

### Second Course

Mixed Greens tossed in a Strawberry Balsamic Vinaigrette with Sliced Smoked Duck Breast, Toasted Pistachios & Crumbled Sonoma Goat Cheese

*Susana Balbo "Crios" Rose of Malbec 2008*

### Third Course

Pan Roasted Alaskan Halibut on Pesto tossed Zucchini Noodles with Roasted Tomato Pesto & Muscadet Beurre Blanc

*Domaine Sebastien Magnien "Sous le Chateau" St. Romain, Chardonnay 2007*

### Dessert

Panna Cotta with Poached Rhubarb

*Italian Monk Cocktail*

*Aperol/Yellow Chartreuse/Rhubarb Bitters/Sage*

\$115 per person all inclusive