

Villa Rose
Spring 5 Course Wine Dinner
Thursday, April 25th at 6:00pm

1st Course

Strawberry, Pomegranate Goat Cheese Salad

Microgreens, candied pecans, crumbled goat cheese, strawberries, pomegranate seeds
& toasted poppy seeds with zinfandel dressing

TBD

2nd Course

Pan-Seared Diver Scallops

with foie gras of duck with Beurre Blanc

TBD

3rd Course

Roasted Halibut Cheeks

with butter poached lobster with Beurre Blanc

TBD

4th Course

Filet Mignon with Beef Bone Marrow & Onion Sauce

over Yukon gold potato mousse

TBD

Dessert

Chambord Raspberry Mousse

in a bittersweet chocolate cup with caramel drizzle & fresh mint whipped topping

TBD

Live entertainment provided by Jim Tiraboschi
Tickets are \$100pp