

THE OYSTER POINT HOTEL

Cakebread Cellars Wine Dinner

butler passed hors d'oeuvres

NAPA VALLEY SAUVIGNON BLANC

Fig & Pear Tart with Goat Cheese & Toasted Almonds
Candied Sugar Plums & Brie Baked in Phyllo
Coconut Chicken, Teriyaki Pineapple, Sriracha Water Chestnut
Spicy Beef Wellington
Chorizo Tartlet with Green Onion, Chopped Dates & White Cheddar
Baby Lamb Chop with Mint Red Wine Sauce
Shrimp Tempura with Sweet Chili Sauce
Broccoli Rabe & Sausage stuffed Mushroom with Asiago Cheese

appetizer

NAPA VALLEY CHARDONNAY

Cast Iron Seared New Jersey Sea Scallops
Served with a Pea & Mushroom Risotto

- INTERMEZZO - BLACKBERRY CABERNET -

entree

NAPPA VALLEY CABERNET SAUVIGNON

Braised Beef Short Rib Cremini Mushrooms, Horseradish-Green Onion
Mashed Potato, Prosciutto Wrapped Asparagus

dessert

TWO CREEKS VINYARDS PINOT NOIR

Poached Bosc Pears Drizzled with Reduced Wine & Dark Chocolate Sauce