

# **Paso Robles Tour Dinner**

Sacramento

**Monday, April 19th**

Grange Restaurant & Bar

**Executive Chef** *Michael Tuohy*

**Chef de Cuisine** *Brad Cecchi*

**Pastry Chef** *Elaine Baker*

## **Menu**

\$65 per person (plus tax & gratuity)

### **First**

**Butter Poached Maine Lobster**

*roasted pineapple / vanilla / citrus*

*2008 Niner Sauvignon Blanc*

### **Next**

**Sonoma Artisan Foie Gras Torchon**

*banana / caramel / buckwheat honey / benne wafer*

*2008 tablas creek esprit beaucastel blanc*

### **Pasta**

**Smoked Pork Cheek & Farro Raviolo**

*2007 terry hoage grenache-syrah*

### **Main**

**Pan Roasted Vension Loin**

*duck fat potatoes / juniper jus*

*2007 halter ranch ancestor*

### **After**

**TCHO chocolate & chile pot de crème**

*dried cherry compote*

*2007 vina robles petite sirah*