



AN EVENING WITH
J WILKES WINERY

WEDNESDAY MAY 22 6:00 PM
\$80 PLUS TAX & GRATUITY



Course 1: Pinot Blanc

Herb Goat Cheese & Golden Beats

*Served on Arugula With A Champagne Vinaigrette &
Raspberry Balsamic Drizzle*

Course 2: Pinot Noir

Eggplant Rollentini

With Roasted Vegetable & Pecorino Romano

Course 3: Chardonnay

Tuna Sesame Sashimi

*Marinated Tuna Served In A Wonton With
Sesame Seaweed Julienne Cucumber*

Course 4: Cabernet Sauvignon

*Herb Crusted Rack Of Lamb Atop An Heirloom
Tomato & Wild Mushroom Ragout With Napoleon
Potatoes*

Course 5: Zinfandel

Three Berry Mini Cheesecake Trios

Shadows Restaurant / Reservations 760-772-4342

