

# Flavors of Spring

## WINE DINNER

Saturday, April 22 | 6PM

### FIRST COURSE

#### **Prosciutto & Fontina Cheese Fondue**

Crab Claws & Sourdough for Dipping

*Chateau Ste. Michelle 'Mimi' Chardonnay, 2014*

### SECOND COURSE

#### **Vegetable Medley Soup**

Zucchini, Yellow Squash, Kale, Tomato, Cauliflower

*Casa Contini Salento Rosso*

### THIRD COURSE

#### **Roasted Beet Salad**

Fennel, Mozzarella, Candied Pecans, Arugula,

Blood Orange Vinaigrette

*Decoy by Duckhorn Rosé*

### FOURTH COURSE

#### **Rosemary & Meyer Lemon Halibut**

Candied Heirloom Carrots, Goat Cheese Orzo

*Chateau Ste. Michelle 'Horse Heaven Vineyard'*

*Sauvignon Blanc, 2015*

### DESSERT

#### **Blackberry-Poached Pear Shortcake**

Chamomile-Honey Crème Anglaise

*Blandy's 5 Year Old Sercial Madeira*

**\$60 per person**

(Excluding tax & gratuity)

**SIMMS**  
**STEAKHOUSE™**

