

# Pleasant Valley Country Club Wine Dinner

PLEASE JOIN US FOR A SPECIAL EVENING  
FEATURING ROMBAUER WINES

WEDNESDAY MAY 21<sup>ST</sup> AT 6PM

Welcome *~* Rombauer Sauvignon Blanc

Micro Charcuterie

stilton sampler with selection of cured meats, dried fruits, and nuts

Pasta Course *~* Rombauer Chardonnay

Baked Lobster Cavatappi

whole pieces of maine lobster, gouda and gruyere lobster cream sauce and fresh cavatappi pasta, baked with butter cracker crumb topping

Appetizer Course *~* Rombauer Pinot Noir

Smoked Salmon Tartine

grilled garlic crostini, smoked atlantic salmon, fresh dill whipped cream cheese, and topped with pickled red onion, caper berries and fresh herbs

Main Course *~* Rombauer Cabernet & Red Zinfandel

Grilled Angus Rib Cap

grilled rib cap with fried cipollini, braised tri-colored carrot, and finished with red wine bordelaise sauce

*~* DESSERT *~*

English Sticky Toffee Cake

warm stick toffee pudding with creamy caramel topping and candied pecans

\$ 79<sup>pp</sup>  
tax and  
gratuity  
not included

HOSTED BY  
REBECCA FROM GALLO WINES,  
AND PETER FROM MARTIGNETTI CLASSIC WINES

PVCC CUISINE BY CHEF EDWIN NASH

