

Palmina Winemaker Dinner at K'Syrah

MENU

To Start

GAZPACHO SOUP

Cold heirloom tomato soup with fresh basil, EVOO, onion & garlic

ZUCCHINI 'SPAGHETTI' PASTA

Folded with lemon, herbs, fresh tomato ragu and topped with parmesan cheese snow

HOUSE CURED & SMOKED LOX

Smoked goat cheese on a house fried potato crisp

Main

ROASTED BEETS & GOAT CHEESE

Arugula, toasted salted pistachios & sherry Vinaigrette

CAESAR SALAD

Housemade duck egg yolk Caesar dressing & garlic croutons topped with hand shaved aged parmesan cheese

SAUTEED BROCCOLINI

Fresh lemon juice, toasted almonds & EVOO

HOUSEMADE POLENTA

Housemade chicken stock & wilted arugula

BRAISED SHORT RIBS

Meltingly tender, seasoned with select spices, vegetables and marinated in Palmina Nebbiolo & housemade beef stock

WILD CAUGHT MEXICAN SHRIMP

Butterflied on Shell sautéed with Garlic, Palmina Pinot Grigio, Irish Butter & local Basil

Sweet

HOUSEMADE SEMISWEET LEMON BISCUIT

fresh, local strawberries, hand whipped cream and a lemon curd strawberry purée