

Winery Dinner September 14, 2024

> 6:30PM Cuddles Reception

Wild Mushroom Vol-au-vent Arancini Saffron Aioli Buckwheat Blini Caviar

> 7:00PM Dinner

> > Salad

Pan Seared Sea Scallops with celery root purée, preserved lemon beurre blanc and prosciutto crisp

Sauvignon Blanc

Entree

Texas Quail stuffed with Farro, Almonds and Herbs with Cherry Demi Glaze

Angela's Wish

Dessert

Vanilla Crème Brûlée with Strawberry Preserve

\$115 per person