

province | Fiddlehead Cellars

Tuesday, March 23<sup>rd</sup>

reception:

**French Toast and Iberico Pork Belly** | ancho syrup

**Blood Orange and Goat Cheese Toasts** | blood orange honey

**House Cold Smoked Tasmanian Salmon** | caper crema

*Pink Fiddle Rose, 2009 Santa Rita Hills, CA*

course one:

**Farm Raised Shrimp & Apple Salad** | pickled serranos, cider vinaigrette

*Happy Canyon Sauvignon Blanc, 2008 Santa Ynez Valley CA*

course two:

**Gunthorp Farms Duck Confit** | mushrooms, roasted peppers,  
piquillo romesco

*Fiddlestix Cuvee 728 Pinot Noir, 2005 Santa Rita Hills, CA*

course three:

**Dietzler Farms Grilled Skirt Steak** | sweet potato gratin, province chimichurri

*Oldsville Reserve Pinot Noir, 2006 Willamette Valley, OR*

course four:

**Manchego Cheese Flan** | bosc pear & vanilla brioche toasts, vanilla honey

*L'Orvert Happy Canyon Sauvignon Blanc, 2002 Santa Ynez, CA*

\$78pp | includes tax & gratuity