

Chef's Dinner and Wine Pairing

**Executive Chef Amilcar Coto
Chef Oscar Trevino & Chef Reese Shirley**

**First Course: Shrimp Stuffed Banana Pepper
Shrimp Stuffed, Bacon Wrapped Banana Pepper
With a Citrus Soy Sauce
Treana Blanc**

**Second Course: Smoked Salmon Gazpacho Salad
House Smoked Salmon over
Butter Lettuce with a Gazpacho Relish
Garnished with Ciabatta Toast
Treana Chardonnay**

**Third Course: Stuffed Quail
Quail Stuffed with Apricot Cornbread
Served over a Leek and Sweet Potato Nest
Hahn GSM Red Blend**

**Fourth Course: Burgundy Braised Short Rib
Red Wine Reduction
Asiago Polenta and Wild Mushrooms
Austin Hope Cabernet Sauvignon**

**Fifth Course: Chocolate Tiramisu
Rich Chocolate Cake with
Airy Layers of Mascarpone Cream
Ganache, Kahlua and Chocolate Sauce
Raspberry Coulis
Treana Cabernet Sauvignon**

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