

River Oaks

Merry Edwards Wine Dinner Menu

First Course

Yellowfin Tuna with crispy polenta, grilled peaches, arugula salad and passionfruit vinaigrette

Merry Edwards Sauvignon Blanc 2013, Russian River Valley



Second Course

Braised Chicken Farci with baby carrots, pineapple and ancho mole

Merry Edwards Pinot Noir 2012, Sonoma Coast



Third Course

Ribeye with potato and wild mushroom gratinée with plum bordelaise

Merry Edwards Pinot Noir 2012, Russian River Valley



Dessert

Lemon Semifreddo with summer berries

Wednesday, June 10

6:30 p.m.

\$85 per person
Plus tax and gratuity