COLUMBIA HILLS

SPRING WINE DINNER

Saturday April 18th | 6 pm | $65 Per Person

FIRST

BABY KALE SALAD

FRESH BABY KALE, MICRO BASIL, SHAVED PURPLE ASPARAGUS, MOLASSES CANDIED PEPITAS,
SMOKED PEPPERCORN VINAIGRETTE

SECOND

ROASTED WOLF FISH

WILD CAUGHT WOLF FISH, SPRING PEA PUREE,
COFFEE BACON MICRO SALAD

THIRD

WAGYU ZABUTON

MEXICAN SOUS-VIDED WAGYU,
CHOCOLATE
MOLE, CHORIZO POTATO TOT,
MICRO CILANTRO, FINGER LIMES

FOURTH

CHOCOLATE TART

RUBY CHOCOLATE MOOSE, RASPBERRIES,
CHANTILLY CREAM

Wines Paired and Presented by Danielle Castro
Reservations required by April 12th. RSVP to Daniellecastro@columbiahillsgolf.com