



# Spring Wine Dinner

**Saturday, April 18<sup>th</sup> | 6:00pm | \$105 a Person**

*Welcome Wine: Unshackled Brut Rose*

## **Course 1**

Ahi Tuna Crudo, Toasted Sesame, Cucumber Relish,  
Yuzu Ponzu, Pickled Fresno Chili, Micro Greens

*Paired with Blindfold Blanc De Noir*

## **Course 2**

Braised Italian Meatball, Aged Parmesan, Crispy  
Pancetta, Fire Roasted Red Sauce, Pesto,  
Grilled Garlic Toast

*Paired with Booker Oublie*

## **Course 3**

Dry Aged New York Strip Steak, Parmesan Rosemary  
Whipped Potatoes, Confit Carrots, Foie Gras Demi

*Paired with Booker Pearl*

## **Course 4**

Caramel Macchiato Affogato, Caramel Sweet Cream,  
Coffee Ice Cream, Chocolate Espresso Bean

*Paired with Robert Mondavi Napa Red Blend*

**Reservations required. Reserve your spot by emailing  
[danielledrury@columbiahillsgolf.com](mailto:danielledrury@columbiahillsgolf.com) by April 10th.**

