

# Cuistot

## WINE DINNER



### THE CALIFORNIA EXPERIENCE

Wednesday, May 30, 2018

6:30 pm



Passed Hors d'Oeuvre  
Smoked Salmon Canapé with Dill

*Roederer Estate Brut,  
Anderson Valley, Mendocino*

#### 1st Course

Fresh Asparagus Flan with Wild Mushroom Jus

*Merry Edwards Sauvignon Blanc  
Russian River Valley 2014*

#### 2nd Course

Fresh Crab Cake with Light Avocado Coulis

*Etre Chardonnay by Jeff Gaffner of Saxon Brown  
Sonoma Coast 2015*

#### 3rd Course

Roasted Lamb Chops served with Natural Jus

*Leonesse Cellars, Grand Mélange  
Temecula Valley 2012*

#### 4th Course

Petite Salad Lyonnaise  
with Goat Cheese and Frisee

*Flora Springs, Cuistot Blend, Napa*

#### 5th Course

Apricot Tarte with Maytag Blue Cheese

*Leonesse Port, Ruby Style  
Temecula Valley*



*\$99 plus tax and gratuity*