

WINES OF THE WORLD

REPRESENTED BY
MICHAEL MONDAVI & FOLIO FINE WINES
THURSDAY, FEBRUARY 10, 2022



6:30 P.M. RECEPTION

7:00 P.M. PLATED DINNER AND
WINE PAIRING

\$175++ PER PERSON

RESERVATIONS ARE AVAILABLE ONLINE OR
WITH MEMBER SERVICES (760) 423-1512
RESERVATIONS@ELDORADOCC.ORG
ATTIRE: JACKET REQUIRED, TIE PREFERRED

Reception

HAND PASSED CANAPES

Charles Heidsieck, Brut Reserve NV, Champagne

First Course

ST. GEORGES BANK SEA SCALLOP
papaya relish, sweet corn, caper sauce
2019 Emblem, Chardonnay, Napa Valley

Second Course

SPICE CRUSTED AHI TUNA
pickled fennel, cilantro, citrus butter
2020 Puech-Haut Argali Rose, Pays d'Herault

Third Course

NEW YORK STRIP LOIN
gratin potato, root vegetables, bordelaise sauce
2013 Animo, Cabernet Sauvignon, Napa Valley
2018 Ricasoli "Castello di Brolio", Chianti Classico Tuscany

Fourth Course

POINT REYES BLUE
coachella date
2000 Quinta do Crasto Vintage Porto, Portugal

Fifth Course

APPLE TARTE TATIN
vanilla ice cream & caramel sauce
2020 Coppo Moncalvina, Moscato d'Asti DOCG, Italy



MICHAEL
MONDAVI
FAMILY

Estate