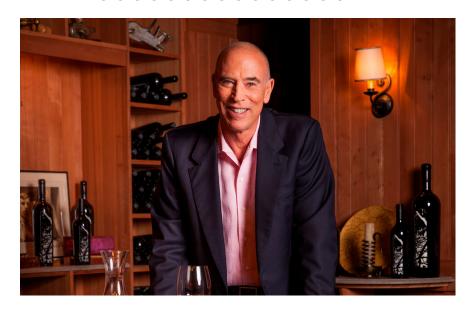
## WINES OF THE WORLD

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

## Reception HAND PASSED CANAPES Charles Heidsick, 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

