

# SUNDANCE BED & BREAKFAST

*- Private Dinner -*

## SALMON TARTARE

CAPERS, SHALLOTS, PICKLED RED ONION, EGG,  
CHIVES & QUATRE ÉPICES CRÈME FRAÎCHE

**Wine Pairing:** NV Laetitia Brut Cuvée (Arroyo Grande)  
Blend of Pinot Noir, Chardonnay & Pinot Gris  
*Gold Medal – Best of Sparkling Wine, 2013 Central Coast Wine Competition*

## SEARED ATLANTIC HALIBUT

SAUTÉED MUSHROOMS, EDAMAME &  
CAVIAR BEURRE BLANC SAUCE

**Wine Pairing:** Niner 2012 Pinot Noir (Edna Valley)  
100% Pinot Noir  
*Gold Medal – 2015 San Francisco Chronicle International Wine Competition*

## BEEF TENDERLOIN

### CABERNET REDUCTION SAUCE

FINGERLING POTATOES, RAINBOW CARROTS,  
HARICOTS VERTS & CRISPY SHALLOTS

**Wine Pairing:** 2008 Justin Isosceles (Paso Robles)  
78% Cabernet Sauvignon, 13% Cabernet Franc, 8% Merlot, 1% Petit Verdot  
*94 Points, James Suckling*

## CHOCOLATE MOUSSE BOMB

CHIFFON CAKE, BELGIAN CHOCOLATE MOUSSE &  
RASPBERRY COULIS

**Wine Pairing:** Sculpterra NV J. Jagger Primitivo Port (Paso Robles)  
100% Primitivo / Zinfandel  
*Gold Medal – 2014 Orange County Fair Wine Competition*

COFFEE • TEA • ESPRESSO