

# LAMBORN WINE Dinner

September 20, 2019

First Course

## **Fall Salad**

*farro, candied pecans, roasted sweet potatoes,  
strawberries, orange vinaigrette*

**2017 “Mary-Hāna Rosè”**

Second Course

## **Mango Ahi Tuna Poke**

*seaweed salad, avocado, crispy wontons, raspberry  
chipotle vinaigrette*

**2015 Lamborn Family Vineyards Zinfandel**

Third Course

## **Coffee-Cocoa Dry Rubbed Filet Mignon**

*cauliflower gratin & blueberry compote*

**2015 Lamborn “Vintage XIII” Cabernet Sauvignon**

Fourth Course

## **Avocado Truffle**

*dark chocolate, vanilla, cocoa powder*

**2016 Lamborn “2200” Red Wine Blend**

**\$150 per guest**