



WINE DINNER

CELEBRATING 42 YEARS
OF MICHAEL'S CAFE

PAN SEARED SCALLOP

TOPPED WITH CAVIAR OVER YELLOW
FINGERLING POTATOES, GRAPES, MICRO
BASIL & A CITRUS BUERRE BLANC SAUCE

BLACK STALLION CARNEROS CHARDONNAY

CITRUS FRIZEE SALAD

FRIZEE MIXED WITH A MANGO VINAIGRETTE,
CILANTRO, DILL, GREEN APPLE, BLOOD
ORANGE & ROASTED PEPITAS

BLACK STALLION NORTH COAST
SAUVIGNON BLANC

BUTTER ROASTED QUAIL

BUTTER ROASTED QUAIL OVER PARSNIP
PUREE WITH MINI ROASTED CARROTS
& CHICKEN JUS REDUCTION

BLACK STALLION NORTH COAST
PINOT NOIR

DRY EDGE STRIP STEAK

SLOW ROASTED STRIP STEAK SERVED OVER
YELLOW POTATO PUREE WITH ROASTED
BEETS & A BEEF DEMI GLAZE

BLACK STALLION NAPA MERITAGE

RASPBERRY LEMON DROP CAKE

SOFIA BLANC DE BLANC



BLACK STALLION®

ESTATE WINERY