

# 75h Anniversary Celebration

## Cocktail Hour

### Station One

**Smoked Beef Brisket Egg Roll**

*Presented with guacamole*

*Paired with: Herzog Choreograph*

### Station Two

**Pulled Honey BBQ Chicken Slider**

*With pickled red onions, sriracha aioli, arugula, fried onions on a Parker House bun*

*Paired with: Barons des Rothschild Haut Medoc*

### Station Three

**Stuffed Red Beet**

*With red and white quinoa, pomegranate seeds, cranberries, almonds, arugula*

*Paired with: Bartenura Sparkling Rose*

### Station Four

**Spiced Rubbed Tuna**

*With cucumber, green papaya, snow peas, carrot, crushed cashews in ginger soy vinaigrette*

*Paired with: Drappier Brut Champagne*

### Station Five

**Root Vegetable Soup**

*Garnished with truffle oil and topped with herbed breadcrumbs*

*Paired with: Goose Bay Sauvignon Blanc*

### Station Six

**Slow Cooked Lamb Shoulder**

*With fire roasted eggplant, pickled lemons, and herbed tahini*

*Paired with: Shiloh Secret Shiraz*

# Reception

## Course One

### Roasted Sea Bass

*Smoked eggplant caviar, roasted pepper, tomato and pine nut salsa  
Black eggplant and tahini cream accented with olive oil*

### Vegetarian Version: Tofu Substituted for Sea Bass

*Paired With: Herzog Reserve Russian River Chardonnay*

## Course Two

### Pan Seared Chicken Breast

*Soft polenta, grilled asparagus and roasted mushrooms  
Chicken Jus*

### Vegetarian Version: Tempeh Substituted for Chicken

*Paired With: Elvi Herenza Rioja*

## Course Three

### Beef Tenderloin Medallion

*Jerusalem artichoke puree, caramelized shallot, sautéed snow peas  
Espresso-vanilla demi-glace*

### Vegetarian Version: Tofu Substituted for Beef

*Paired With: Herzog Reserve Alexander Cabernet*

## Course Four

### Flourless Dark Chocolate Cake

*Garnished with chocolate mousse, chocolate tuille and red wine poached berries  
Accented with "75" dusted in cocoa powder*

*Paired With: Herzog Late Harvest Zinfandel*