

FIRST ANNIVERSARY CELEBRATION

WINDRIVER DAYS

JULY 16TH - JULY 18TH

FIRST COURSE (CHOOSE ONE)

BELGIAN BEER SHELLS
Cherry Stone Clams and
Penn Cove Mussels with Chorizo
and Spanish Olives
Domaine Reverdy Sancerre

SIGNATURE SPROUTS
Fried Brussels Sprouts and
Crispy Pork Belly with
Citrus Soy Sweet Chile Sauce
Husch Gewurtztraminer

CHEESE AND SALAMI BOARD
Pastry Wrapped Tallegio Cheese
with Membrillo Glaze
Century Harvest Salami
Butler Nephew & Co White Port

SECOND COURSE (CHOOSE ONE)

SUMMER SALAD
EcoRich Aquaponic Greens
Red Quinoa, Grilled Potatoes,
Pickled Green Beans, Cucumber Sweet
Water Valley White Cheddar Smoked
Tomato Champagne Vinaigrette
Cornbread Croutons
Red Car Rose' of Pinot Noir

VICHYSOISE
Gold Potato Soup
Roasted Leeks
Benton's Bacon
Crème Fraiche
Served Chilled
Maison Michael Shaps Mercurey

HEIRLOOM TOMATOES
Local Heritage Baby Tomatoes
Fresh Herbs
Spanish Olive Oil
Aged Balsamic
Sea Salt
Domaine Margealleux Vouvray

ENTREE (CHOOSE ONE)

SEABASS
Potato Crusted
Blueberry Butter
Red Rice
Ventana Pinot Noir

DUCK ROULADE
Togarashi
Melted Onions
Monterey Mushrooms
Ch. de Segries
Cotes du Rhone

BEEF TENDERLOIN
TN Cherry Chile Powder Rub
Sorghum Sweet Potato
Grilled Local Vegetables
Ch. Les Grand
Chenes Bordeaux

WILD BOAR
Slow Cooked Ragout
Hand Made Pasta
Braised Greens
Rancho Zabaco
Zinfandel

DESSERT (CHOOSE ONE)

PEACH CRUMBLE
Georgia Peaches
Cinnamon Crème Anglaise
Inniskillin Vidal Gold IceWine

CRÈME BRULEE
Tahitian Vanilla Bean
Millionaire's Mustache'
Espresso Cocktail

CHOCOLATE TORTE
Valrhona Chocolate
Marcona Almond
Borgo Maragliano Brachetto Dolce

Citico's
RESTAURANT & CLUB



Please inform us of any dietary restrictions. We will be happy to accommodate any requests.