

KIRBY'S STEAKHOUSE & SPANN VINEYARDS

Wine Dinner

featuring the creations of
Executive Chef Daniel Nemec
Monday, July 20 at 6pm



AMUSE BOUCHE

TOTTEN INLET OYSTER
With a Saturn Peach Mignonette
Northcoast Chardonnay - Viognier 2007



SECOND COURSE

GRILLED DIVER SEA SCALLOP
With a Fire Roasted Sweet Corn Salsa
Betsy's Backacher "Bottle Blond" 2007



THIRD COURSE

CLASSIC FRENCH DUCK CONFIT
With a Dark Cherry Balsamic Reduction
Sonoma County Syrah 2003



FOURTH COURSE

PINK PEPPERCORN CRUSTED BEEF FILET
With a Fresh Herb Croquette, Caramelized Red Onions & a Veal Stock Reductin
Mayacamas Range "Twenty Six Barrels" 2005



DESSERT

FROZEN GRAND MARNIER SOUFFLÉ
With Lavender Brittle
Muscat d' Aphrodite

\$60 Per Person | Tax, Gratuity Not Included
Reservations: Contact Rick Shew (469)348-4694 r.shew@KirbysSteakhouse.com