



FEATURING THE WINES OF THE MATCHBOOK WINE CO.

DUNNIGAN HILLS, CA.

WEDNESDAY FEBRUARY 28, 2018

\$105.00 (+TAX & GRATUITY) PER PERSON *(LIMITED TO THE FIRST 50 GUESTS)*

Make Your Reservations By Calling 817-877-3413

RECEPTION

(6:30 PM)

MOONSTONE OYSTERS GRILL POACHED IN THE HALF SHELL WITH SMOKED PICO & CILANTRO OIL

MC™ CLASSIC GOAT CHEESE CANAPÉS

FRIED BABY ARTICHOKEs WITH ANCHOVY~ROSEMARY AIOLI

(Chasing Venus Sauvignon Blanc 17')

DINNER

(7:15 PM)

RANCH SHRIMP & GRITS

A Poached Jumbo Gulf Shrimp Atop A Shellfish Version Of Our Texas Goat Cheese Grits.

(The Arsonist Chardonnay 15')

★ ★ ★

SECOND COURSE

ROC-DOC™ CHARBROILED COLORADO LAMB CHOP

A Toasted Ranch Goat Cheese Charbroiled Lamb Chop

With A Frissee Salad, Potato~Leek Gratin, Rosemary Lamb Jus & Chipotle~Rosemary Oil Drizzle.

(Matchbook "Tinto Rey" Red Blend 12")

★ ★ ★

THIRD COURSE

TEXAS WAGYU CHIEF BURGER SLIDER

Texas Scharbauer Ranch Wagyu Beef Steak Burger On A Toasted Brioche Slider Bun

With Duck Fat Fried Shoestring Potatoes & MC™ Burger Sauce.

(Mossback, Chalk Hill Cabernet Sauvignon 14')

★ ★ ★

DESSERT COURSE

FRESH BERRIES "UPSIDE DOWN" BUNDT CAKE

A Mixed Fresh Berry Upside Down Mini Bundt Cake With Meyer Lemon Cream & Assorted Fresh Berries.

(Matchbook "Tinto Rey" Rosé 17')

★ ★ ★

MICHAEL S. THOMSON

ROB VACHA

JORGE ROMERO

Chef ★ Proprietor

"MATCHBOOK WINE CO."

Executive Chef

