



**FEATURING THE WINES OF FESS PARKER  
STA. RITA HILLS, SANTA BARBARA COUNTY CA.**

WEDNESDAY JUNE 20, 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)*

COOL RANCH CEVICHE WON TON TACO  
MC™ LEMON CHIPOTLE GOAT CHEESE RICOTTA CROSTINI  
FRIED SQUASH BLOSSOM STUFFED WITH AVOCADO & OAXACA CHEESE  
*(Marcella's White Blend 14')*

**DINNER**

*(7:15 PM)*

**SUMMER GARDEN MIXED GRILL SALAD**

*Summer Garden Lettuces & Micro Greens, Shaved Fennel, Watermelon Radishes,  
Chilled Beets, Roasted Carrot Strings, Smoked Texas Beef Sausage, South Texas Nilgai Sausage,  
Orange Jalapeno Quail Pops, & A Deviled Quail Egg. With A Lite Pinot Noir Vinaigrette.  
(Ashley's Sta. Rita Hills Pinot Noir 15')*

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**SECOND COURSE**

**MICHAELS "JAMES BEARD DINNER" PEPITA-CRUSTED GULF RED SNAPPER**

*Atop A Toasted Angel Hair Pasta Cake With Tropical Fruit Pico Relish & Roc-Doc Chipotle Butter Sauce.  
(Ashley's Sta. Rita Hills Chardonnay 15')*

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**THIRD COURSE**

**CHARCOAL GRILLED TEXAS WAGYU BEEF TRI-TIP "SANTA MARIA" ROAST**

*Sliced "Texas Scharbauer Ranch" Wagyu Sirloin Tri-Tip, Garlic Butter, Fresh Romesco Salsa,  
Santa Barbara Piquito Beans, & Mc™ Jalapeno Mac & Cheese.  
(The Big Easy" 15')*

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**THE FESS PARKER DINNER 02-10-1994! DESSERT COURSE**

**RASPBERRY TIRAMI SU**

*Our Summer, Fruit Version, Of The Italian Classic "Pick Me Up" With Jalapeno Mango Sauce.  
(Fess Parker Reisling 16')*

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**MICHAEL S. THOMSON**

**REGGIE EVANS**

**JORGE ROMERO**

***V.P. & DIRECTOR OF SALES CRAWFORD MALONE***

**Chef ★ Proprietor**

**"FESS PARKER"**

**Executive Chef**

