



MICHAELS CUISINE
FOOD • FLAVORS • FUN

FEATURING THE WINES OF CAYMUS & THE WAGNER FAMILY

RUTHERFORD CALIFORNIA

TUESDAY NOVEMBER 13, 2018

\$150.00 (+TAX & GRATUITY) PER PERSON *(LIMITED TO THE FIRST 50 GUESTS)*

Make Your Reservations By Calling 817-877-3413

RECEPTION

(6:30 PM)

ROC-DOC™ PECAN SMOKED WILD SALMON TOASTS WITH SALMON CAVIAR
ROASTED FALL SQUASH HUSH PUPPIES WITH CHICA LODGE MUSTARD DIPPING SAUCE

SPICY RANCH DEVEILED EGGS WITH MC™ FRIED CHICKEN

(Conundrum, 25th Anniversary Sparkling Wine 14' & Conundrum Brut Rose 14')

DINNER

(7:15 PM)

PISTACHIO CRUSTED DIVER SCALLOP IN THE SHELL

On A Micro Salad With Brown Butter Vinaigrette, & A Touch Of Caviar.

(Conundrum White Wine 15')

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SECOND COURSE

FLORIDA SWORDFISH KEBOB

Roc-Doc™ Charbroiled Swordfish Kebob Atop Saffron Orzo With Roasted Red Bell Pepper Butter Sauce.

(Mer Soleil Chardonnay, Santa Lucia Highlands 16')

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THIRD COURSE

TEXAS MIXED GRILL

Prime Beef Strip Sirloin, Duck Breast, & A Colorado Lamb Chop

With Chipotle Scalloped Potatoes, Roasted Fall Squash Puree, Baby Carrots, & Asparagus Tips.

With Our "Classic" Raspberry Pepper Sauce.

(Caymus Cabernet, Napa Valley 16', & Mer Soleil Pinot Noir Reserve, Santa Lucia Highlands 16')

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TRIPLE CHOCO BAKED ALASKA FLAMBÉ

*A Rich Triple Cocoa, Chocolate Congo Bar Topped With Triple Choco Ice Cream,
Wrapped In Toasted Italian Meringue. With Flaming Orange Grand Marnier Sauce.*

(Emmolo Napa Valley Merlot 16')

☆☆☆

MICHAEL S. THOMSON

LAUREN RICHARDSON

JORGE ROMERO

TEXAS STATE MANAGER

Chef ★ Proprietor

"WAGNER FAMILY OF WINES"

Executive Chef



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