



## THE FESS PARKER WINES & MC™ FOOD CELEBRATION

WEDNESDAY APRIL 10, 2019

\$85.00++ (+TAX & GRATUITY) PER PERSON (LIMITED TO THE FIRST 60 GUESTS)

### RECEPTION

(6:30 PM)

MINI MC™ PIZZAS

MC™ QUAIL ZINGS

(Marcella's White Blend 14')

### FESS PARKER WINE & MC™ FOOD STATIONS

(7:15 PM)

#### POMMARD CLONE PINOT NOIR 15'

##### LAMB SHOULDER BARBACOA TACO

*Roc-Doc™ Pecan Smoked Lamb Shoulder Slow Roasted In Maguey Leaves*

*On A Soft Flour Tortilla*

*With Baby Pico Slaw, & Cotija Cheese,*

*Lamb Ranchero, & Roasted Jalapeno~Tomatillo Sauce's.*

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#### ASHLEY'S STA. RITA HILLS CHARDONNAY 15'

##### ROC-DOCT™ DIVER SCALLOP

*Bacon Wrapped, Roc-Doc™ Pecan Smoked Diver Scallop Atop Roasted Poblano~Goat Cheese Grits.*

*With Mango Pico Relish Butter Sauce.*

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#### THE BIG EASY™ 15'

##### RANCH "PRIME" BEEF SHORT RIBS

*Ranch Tomato & 3~Chile Braised Beef Short Ribs Atop Fresh Buttered Mashed Potatoes, With Braising Gravy.*

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#### FESS PARKER REISLING 16'

##### MISSISSIPPI MUD CAKE "CUPCAKES"

*Our Ranch Version Of The Classic Southern Chocolate Sheet Cake,*

*Marshmallows, Ancho Pecans, & Chocolate Frosting!*

~&~

##### MC™ BOSTON CRÈME PIE

*Our Ranch Version Of The Classic Parker House Hotel In Boston.*

*Layered French Butter Sponge Cake Filled With Thick Vanilla Custard*

*Coated With Chocolate Fondant & Toasted Sliced Almonds.*

☆☆☆

**MICHAEL S. THOMSON**

**SURPRISE!!!**

**JORGE ROMERO**

**FESS PARKER FAMILY MEMBER**

**Chef ★ Proprietor**

**"FESS PARKER"**

**Executive Chef**

