

The Fish House

Toast of the Coasts

Course One

Matanzas Creek Sonoma Sauvignon Blanc, Sonoma, California, 2010
served with a spring green salad topped with portobello mushrooms, cherry
tomatoes, goat cheese crumbles and drizzled with a balsamic vinaigrette

Course Two

Byron Santa Maria Valley Pinot Noir, Santa Maria Valley, California, 2010
paired with house-made pancetta and Gouda cheese grits cakes

Course Three

Freemark Abbey Napa Cabernet Sauvignon, Napa Valley, California, 2008
with braised beef short ribs with a savory veal reduction
over sage and onion risotto

Course Four

Trina Tiramisu — espresso-soaked sponge cake, mascarpone cream cheese
and shaved chocolate

