

# *Harmony Cellars' Spring Dinner*

The Gardens Restaurant, Avila Beach

Saturday, March 20<sup>th</sup>

Appetizer

Ahi Tacos

*Reserve Pinot Gris, 2008*

First Course

Poached Calamari Salad

cannellini bean, baby arugula pickled red onion, citrus vinaigrette

*Chardonnay, 2008*

Second Course

Roasted Venison Loin with Mole

caramelized root vegetable

*Barbera, 2007*

Third Course

Beef Wellington

mashed potatoes, sautéed spinach, zinfandel peppercorn sauce

*Zinfandel, 2007*

Fourth Course

Apple Tart Tatin

*White Riesling, 2008*

*This is a tentative menu and is subject to change.*