

# CHANDLERS

PRIME STEAKS • FINE SEAFOOD

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6/1/15

### **2013 Evergreen Riesling**

Passed Hors D'Oeuvres

*Assorted Sushi Rolls, Hand Wrapped Potstickers, Red Curry Chicken Skewers*

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### **2013 “Sauvage” Sauvignon Blanc**

Poisson a Trois

*Ahi, Hamachi and Baby Swordfish with Dijon Shallot Vinaigrette*

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### **2012 Ancient Lakes “Lola” Chardonnay**

Miso Braised Sablefish

*Over Baby Bok Choy with Manila Clams*

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### **2011 “Ceidleigh” Syrah**

Duck Two Ways

*Pan seared Duck Breast and duck leg confit with braised apple and cabbage slaw, mascarpone polenta and port reduction.*

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### **2010 “Nana” Bordeaux Blend**

### **2011 “Big Papa” Cabernet Sauvignon**

Braised Shortribs

*With Potato and Fennel Gratin and Wild Morel Mushrooms*

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### **2011 Final Final Cabernet/ Syrah Blend**

House Made Salted Caramel Crème Brulée

*With Mixed Berries and Sea Salt*