

# *Chef Brad's*

## *5100 Dinner*

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### **First Course**

Veal Sweetbreads with Parsnip Air and Lemon Oil

(bread crumb dredged sweetbread on parsnip cloud drizzled with  
lemon oil & garnished with microgreen)

Paired with MacMurray Pinot Gris

### **Second Course**

Beef Carpaccio with Arugula Parmesan and White Balsamic Reduction

(pepper crusted tenderloin sliced on plate with arugula shaved parmesan capers and white  
balsamic reduction )

Paired with Picket Fence Pinot Noir

### **Entrée Course**

Rolled Lobster Lasagna in Vodka Coulis Rainbow Cauliflower and Microgreens

(lobster meat and ricotta rolled in pasta with vodka coulis garnished with claw meat, rainbow  
cauliflower florets and microgreen salad)

Paired with Laguna Chardonnay

### **Dessert**

Pistachio Panna Cotta Red Berry Gelee and Peppermint Mousse

(layered red berry gelee then pistachio panna cotta topped with dollop peppermint mousse  
garnished with pistachio chocolate bark)

Bartenura Brachetto Sweet Red