



**Stolpman Wine Dinner**  
**Salt Creek Grille**

Executive Chef Ignacio Munoz &  
Pastry Chef Kristina Waggoner

**6:00 pm, Thursday,**  
**May 18<sup>th</sup> 2017**

First Course

**Smoked Salmon Cupcake**

*Savory Bite-Sized Salmon Cupcake*  
*Whipped Dill Cream Cheese Frosting*  
*Finished with Smoked Salmon*

**2016 Rose**

Second Course

**Grilled Shrimp Masa Cake**

*Homemade Gordita with Oxacan*  
*Cheese Roasted Corn Salsa, Micro*  
*Cilantro & Grilled Shrimp*

**2015 La Cuadrilla "The Crew"**

Third Course

**Thai Duck Salad**

*Cucumber, Carrot & Purple Cabbage*  
*Tossed with Spicy Orange Soy*  
*Dressing Topped with Rice Noodle*  
*Peanuts & Roasted Duck Breast*

**2015 Roussanne**

Main Course

**Pan Seared Tenderloin**

*Herb Marinated Tenderloin*  
*Pecorino Potato Soufflé, Grilled*  
*Carrots & Compound Butter*

**2014 Syrah**

Dessert

**Grilled Stuffed Pears**

*Grilled Pears Stuffed with*  
*Mascarpone Cheese & Bing Cherries*  
*Drizzled with Cinnamon Honey*  
*Topped with Toasted Morcana*  
*Almonds*

**2014 Sangiovese Carbonic**