



BLUE HERON
RESTAURANT
& CATERING

Blue Heron Restaurant & M.S. Walker Present

Parallel 42 Wine Dinner

Friday, February 23, 2018 | 6:30 PM

Amuse Bouche

Roasted Oyster, Smoked Kimchi Butter
Sauvignon Blanc, Capture (Sonoma and Lake County) 2016

Kani (Crab) Salad & Tea Smoked Salmon

Warm Sushi Rice, Scallion, Kimchi
Viognier, Penner-Ash (Willamette Valley) 2016

Charcuterie

Prosciutto, Lonzino, Bresaola, Cheeses
Chardonnay, Brewer-Clifton (Santa Rita Hills) 2015

Pan Seared Grouper

Squid Ink Risotto
Confit Tomatoes, Micro Celery, Lemon Butter
Pinot Noir, Hartford Court (Russian River Valley) 2015

Red Wine Braised Wild Boar with Chestnuts

Fennel, Carrots, Potato Mousseline
Syrah, 'Tous Ensemble,' Copain (Mendocino) 2015

Mongolian Style Rack of Lamb

Scallions, Black Mushrooms, Baby Bok Choy
Sesame Parsnip Purée
Cabernet Franc, Cenyth (Sonoma County) 2014

Almond & Pistachio Baklava

Pistachio Semifreddo
Brut Rosé, 'De Nit,' Raventós i Blanc, (Conca del Riu Anoia) 2014

\$90/person

(price does not include tax or gratuity)