The Canal Club

Amuse-Bouche

BAKED BRIE

Pear, Spiced Honey, Flowers

Paired with Roederer Estate Brut

Anderson Valley, CA NV

First Course

PAN SEARED SCALLOPS

Polenta, Gooseberries,
Lemon Beurre Blanc

Paired with Charles Krug Sauvignon Blanc

St. Helena, CA 2022

Second Course

OVEN ROASTED LEG OF CHICKEN

Summer Squash and Golden Raisin Caponata,
Stone Fruit and Marcona Almond

Paired with Iconoclast Chardonnay

Russian River Valley, CA, 2018

Third Course

MAPLE & PINE SMOKED DUCK

Swiss Chard, Vanilla-Celery Root Puree,
Cherry Gastrique

Paired with Truchard Pinot Noir

Carneros, CA, 2020

Dessert

BERRY BREAD PUDDING

White Chocolate, Caramel,
Lemon Pie Gelato

Paired with J. Lohr Pure Paso Red Blend

Paso Robles, CA 2020

Gift of Adoption
ARIZONA

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.