



CROWN BISTRO

4-Course Wine Dinner with Chef Jerry

- 1** Arugula Salad
Baby Spring mix with apples, Parmesan cheese, roasted almonds with Lemon & olive oil dressing
Paired with Rancho Sisquoc, Chardonnay
- 2** Smoked Salmon
With capers, red onions bread points topped with micro greens
Paired with Rancho Sisquoc, Pinot Noir
- 3** Roasted Free-Range Chicken
Served with Chimichurri sauce
Paired with Rancho Sisquoc, River Red
- 4** Peach Tart
Paired with Rancho Sisquoc, Sylvaner

Gold Medal



Saturday, April 22

6:00 - 8:00 pm

Cost \$58 per person

(tax & gratuity not included)

Live Music by Los Gatos Blancos

Call to make your reservations
(619) 435-3678 or online at
www.CrownBistro.com

Space is Limited

