



CROWN BISTRO

4-Course Wine Dinner with Chef Jerry



- 1** Crab Cake
Served with a citrus chutney sauce
Paired with Paraiso Rosé of Pinot Noir
- 2** Cream of Portobello Soup
Served with a hint of Sherry Wine
Paired with Paraiso Pinot Noir
- 3** Duck Breast Wild Cherries
With a balsamic reduction, served with wild rice
Paired with Nimbus Pinot Noir
- 4** Strawberry Shortcake
A traditional shortcake
Paired with de la costa Sangria

Saturday, May 20

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

