

# STANLEY'S STEAKHOUSE

WINEMAKER DINNER    APRIL 9, 2018

LEONI FARMS  
JON CAMPBELL

\$60 PER PERSON

## SOUP

"THE EVOLUTION OF TIOSINTE"

White Corn Espuma    Bacon & Corn Fritter / Herb Oil

## SALADS

"BLACK & BLUE SPRING SUNRISE"

Artisan Greens / Honey Roasted Cashews / Black Berry Caviar / Goat Cheese /  
Red Beet & Arugula Vinaigrette

**2016 Amador County Alicante  
Bouschet**

## DUO

"PIGS THAT CAN'T FLY STRAIGHT"

Tea Smoked Duck / Apple Bourbon Cured Pork Lion / Sweet Pea Mousse / Citrus Duck - Jus

**2016 Amador County Petite Sirah**

## INTERMEZZO

MELON & PEAR GRANITA

## LAMB

"EARTH TONES"

Cashew & Herb Crusted Lamb Chop

Chefs Spanish Risotto/ Fire Roasted Tomato Confit / Mint Foam / Citron Lamb - Jus

**2015 Busi Ranch Amador County Zinfandel**

## DESSERT

"SPICE TREE"

Spiced Apple Cake

Buttermilk Ice Cream / Bourbon Apple Creme Anglaise

**Humbug Hill White**

2 Water Street Jackson CA 95642  
MAKE YOUR RESERVATIONS BY CALLING  
209-223-0500 OR 209-257-2595