

# RECIPE LINKS FOR JULY 2018 DINNER SHOW

## Act One

Wine: WildAire 2015 Timothy Pinot Noir \*

Wild king salmon pan-seared with Tuscan flavors;  
cannellini green bean salad on lightly salted arugula;  
with grilled serrano pepper and peach salsa

Wine: Neroni Chefs Blend Oregon White

Fire roasted cherry tomatoes with roasted CSA vegetables  
over chicken bone broth polenta, chevre cheese and reduced  
balsamic vinegar; frisee toasted pistachio salad

## Act Two

Wine: Lujon Red Blend

Summer kale-romaine Caesar salad with pan fried croutons;  
Andalusian baby back pork ribs, black & blue berry sauce

## Finale

Coffee: Café Umbria Mezzanotte Decaf  
coffee or Nespresso dark espresso

Berry-berry soup and sparkling wine sorbet;  
chocolate almond cake or berry galette with maple cream;  
almond brittle

Thank You! 🍷

\*Beer and non-alcoholic drinks may be substituted