

BLACKHAWK GRILLE®



WINE & SPIRIT PAIRING DINNER

Tuesday, April 30, 2019 | 6:30 p.m.

STARTERS

Grilled Ginger Shrimp Ceviche

mangoes, avocado

*A Hot Day at The Races – Giffard Crème de
Pamplemousse Rosé Liqueur, Ballast Point
Sculpin IPA, ruby red grapefruit juice*

Organic Salinas Wild Baby Arugula Salad

Amphora Nueva extra virgin olive oil poached
albacore tuna, heirloom tomatoes, Marcona
almonds, preserved plum vinaigrette

2016 La Crema, Chardonnay, Sonoma Coast

MAIN

Butter & Cassis Braised Australian Lamb Shank

mascarpone duchess potatoes, sautéed Knoll Farms spigarello, crispy garlic chips

2014 Silver Oak, Cabernet Sauvignon

DESSERT

Kaffir Lime Cheesecake

cashew crust, lime curd, candied ginger

2014 Cooper & Thief, Red Wine Blend

\$95 per person

excluding tax & gratuity

For reservations, please call (925) 736-4295.

Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us.

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