WINE DINNER
THURSDAY, MAY 26TH • 6 PM

AMUSE-BOUCHE
POACHED HAMA HAMA OYSTER
Tart Apple Relish, Whipped Cider Crème Fraîche
Trefethen Dry Riesling, Oak Knoll District

FIRST COURSE
BUTTER POACHED
MAINE LOBSTER MEDALLION
Yukon Gold Potato Cream, Wilted Pea Tendrils, Meyer Lemon Hollandaise
Trefethen “Harmony” Chardonnay, Oak Knoll District

SECOND COURSE
BRAISED SPICED DUCK SAUSAGE
“Pho” Inspired Broth, Wood Roasted Forest Mushrooms,
Plumped Sour Cherries, Wild Arugula
Trefethen Pinot Noir, Oak Knoll District

THIRD COURSE
FIVE SPICE DUSTED COLORADO
LAMB LOIN CHOP
Asian Barbeque Sauce, Jasmine Rice, Spring Pea Stir Fry
Trefethen “Dragon’s Tooth” Proprietary Blend, Oak Knoll District

FOURTH COURSE
WOOD GRILLED
FILET MIGNON MEDALLION
Point Reyes Bleu Cheese Crema, Roasted Bone Marrow Polenta Cake,
Cracked Peppercorn Jus, Blistered Haricot Verts
Trefethen Reserve Cabernet Sauvignon, Oak Knoll District

DESSERT
PISTACHIO APRICOT OPERA CAKE
Honey, Lemon and Ginger Drizzle

$135 all-inclusive. Reservations recommended.
775.824.4411 or atlantiscasino.com/dining

Must be 21. Management reserves all rights.