



*IWAGY & MHFWS co-sponsered  
March Dinner  
McKinney & Doyle*















### **Tapas**

*\*served upon arrival*

Avocado Egg Rolls (V)

*diced avocado, red onion, and sundried tomato in a crisp wrap, cashew dipping sauce*

Ahi Tuna & Persimmon Pizza

*scallion pancake, sesame ginger ponzu, cucumber, spice*

Rose Cremant TBD

### **Appetizers**

*\*served family style*

Roasted Shiitake Meatballs Cacciatore (V)

*creamy polenta, kalamata olives, spicy tomato bell pepper sauce*

Crispy Garlic Pork Ribs

*spicy apricot glaze, ginger asian slaw*

House Salad (V)

*mixed greens, diced pears, stilton cheese, spiced pecans*

*Paired with Kiki & Juan and one other Orange Wine, TBD*

### **Entrée**

*Choice of one of the following:*

Pekin Duck L'Orange

*over-night confit style slow roast, caramelized fennel, celery root dauphinoise, amaro orange glaze*

*Served with a Syrah, TBD*

Oven Roasted Atlantic Cod

*garlic laced haricot vert, fingerling sweet potatoes, cranberry persimmon chutney*

Wild Mushroom Rigatoni (V)

*golden chanterelles, "fried chicken" mushrooms, caramelized shallots, smoked gruyere bechamel*

*White wine pairing TBD, served with both*

### **Dessert**

*Choice of one of the following:*

Princess Cake

*chocolate cake and cheesecake, topped with chocolate mousse, covered in chocolate ganache*

Pineapple Upside-down Cake

*old-fashioned Southern style, laced with vanilla & cinnamon, served with fresh whipped cream*

*Wine pairing TBD*









