



Fiddler's Green

Invites you to

"Our First Wine Dinner"

Please join us at the base restaurant, Fiddler's Green, for a memorable evening with special guest speaker from France, Jerome Aubin, winery owner.

Our wine dinner includes four gourmet courses, paired with four limited edition boutique wines for only \$ 70 plus tax and tip. • Prepaid reservations only. • Please call: (562) 795-2169

Seating promptly at 7:00pm

Monday, June 11, 2018

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First Course

Spring Strawberry Salad

Fresh strawberries, pine nuts, fry beaten goat cheese, tossed in a balsamic vinaigrette, served over a bed of arugula and spring mix, garnished with crispy shallots

Paired with: 2014 Alexander Valley chardonnay

Second Course

Airline Chicken

Boneless chicken breast served with a mushroom and cherry risotto with a blackberry reduction and gremolata

Paired with: 2013 Croft Vineyard pinot noir

Third Course

Filet Medallions

Gorgonzola topped filet medallions served with Yukon Gold potatoes, broccolini and cherry tomatoes

Paired with: 2007 Sonoma Mountain Syrah

Fourth Course

Deconstructed Cheesecake

Whipped cheesecake with house made vanilla whipped cream and macerated strawberries, blueberries and blackberries

Paired with: 2010 Janka gewurztraminer

The Pub at Fiddler's Green

Located on the Joint Force Air Base

4745 Yorktown Avenue, Los Alamitos, CA 90720

Wine broker: Susan Bartoletti: (714) 381-1805