

WHITE ORCHID

Private Dining Wine Pairing Menus

All dinners are served with an Amuse-bouche, Intermezzo, Artisan breads and Creamery Butter,
Selected Dessert Mignardise, Coffee, Decaf, Hot & Iced Tea Service.

All wine pairings are 3 oz. pours for each course.
(Minimum guarantee 15 guests.)

WHITE ORCHID CHEF'S MENU #1

Appetizer

Lobster and Shiitake Mushroom Ravioli with
Lobster Essence and Tarragon Butter

Wine Pairing: Sonoma Cutrer Chardonnay, Russian River Ranches, Sonoma

Entrée

Peppercorn Crusted New York Steak,
Pecan-Bourbon Wild Rice and Buttered Baby Vegetables

or

Pan-Seared, British Columbia Chinook Salmon Filet
Yukon Gold Potato Mash, Wild Mushrooms, Pinot Noir Sauce

Wine Pairing: Steele Pinot Noir, Carneros

Dessert

Valharna Chocolate Bread Pudding, Jack Daniel's Sauce

Wine Pairing: Scott Harvey Forte, Amador

\$75++ per Guest

WHITE ORCHID CHEF'S MENU #2

First Course

Chilled, Lemon Grass Poached Prawns
served with Spicy Cocktail Sauce,
and Horseradish Sorbet

Wine Pairing: Chateau Saint Michelle Riesling,
Columbia Valley

Second Course

Double Chicken Consommé en croûte
with Foie Gras and Wild Mushrooms

Wine Pairing: Kenwood Reserve Chardonnay, Russian River

Third Course

Grilled, Center Cut Filet Mignon of Beef
with Roquefort Cheese Mousse and Cabernet Syrup
Chef's Seasonal Accompaniments

Wine Pairing: Chappellet Cabernet Sauvignon, Napa

Fourth Course

Seasonal Fresh Fruit and Berry Tart with
Crème Anglaise and Chambord-Raspberry Coulis

Wine Pairing: Deinhard Beerenauslese, Rheinhessen
\$85++ per Guest

WHITE ORCHID CHEF'S MENU #3

First Course

Creamy Maine Lobster Cappuccino
with Cognac Cream Froth

Wine Pairing: Beringer Chardonnay, Napa

Second Course

Pan Seared Day Boat Scallop
with Lemon Risotto and Chive Butter

Wine Pairing: "J" Pinot Gris, Russian River

Third Course

Red Wine Braised Kobe Short Ribs of Beef with
Mascarpone Potato Puree

French Beans with Pancetta

Wine Pairing: John Anthony Syrah, Napa

or

Pan-Seared, Chilean Sea Bass with Cipollini Onions,
Wild Mushrooms, and Basil Butter

Wine Pairing: John Anthony Syrah, Napa

Fourth Course

Grand Marnier Crème Brûlée with Seasonal Berries

Wine Pairing: St. Supery Moscato, California
\$95++ per Guest

++ Pricing is subject to 18% service charge and 7.725% Nevada sales tax, subject to change without notice.