

ELLERA

AT FLAT CREEK ESTATE

three course paired menu

Enjoy the chef-featured 3-course meal
with suggested wine pairings

Non Club Members / 75
Club Members / 65

SEARED CRAB CAKE

seared crab cake, horseradish dill
cream, peppers, lemon

Paired with Reserve Viognier 2019

PORK TENDERLOIN SALTIMBOCCA

pork tenderloin saltimbocca, butternut
squash, white bean ragout

Paired with Reserve Syrah 2016

DARK CHOCOLATE BUDINO

dark chocolate budino, frosted hazelnuts

Paired with Port III

FLAT CREEK

◇ Gluten Free | △ Gluten Free Upon Request | ° Vegan Upon Request

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.