



## Oceanpoint Ranch BlendFest Dinner | February 19, 2026

### First Course – Amuse Bouche / Starter-Bouche / Starter

#### Seared Scallop with Cauliflower Purée, Brown Butter & Crispy Prosciutto

- Perfectly caramelized sea scallop
- Silky cauliflower purée with a touch of cream
- Nutty brown butter sauce
- Thin shards of crispy prosciutto

*Wine: Lone Madrone.*

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### Second Course – Appetizer / Mid-Course

#### Wild Mushroom Risotto with White Truffle Oil & Parmigiano Reggiano-Reggiano

- Arborio rice cooked slowly in mushroom stock
- Sautéed wild mushrooms (chanterelle, shiitake, or porcini)
- Finished with aged Parmigiano Reggiano and a whisper of white truffle oil-Reggiano and a whisper of white truffle oil

*Wine: Thibido.*

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### Third Course – Main Course

#### Herb Crusted Filet Mignon-Crusted Filet Mignon

##### Served with:

- **Red Wine Black peppercorn Sauce**
- **Truffle Mashed Potatoes** (Yukon Gold, cream, butter, black truffle)
- **Roasted Baby Carrots & Asparagus** with olive oil and thyme

*Wine: Tablas Creek*

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### Fourth Course – Dessert

#### Dark Chocolate Lava Cake with Vanilla Bean Crème Anglaise & Fresh Berries

- Warm, molten dark chocolate center
- Silky vanilla bean sauce
- Seasonal berries for brightness

*Wine: Thacher*