

MORTON'S®

THE STEAKHOUSE

Featuring Alexander Valley Vineyards

FIRST COURSE

Hors d'oeuvres Trio featuring
Mushroom Puffs, Caviar on Brioche, and Tuna Canapés

Estate Pinot Noir 2021

SECOND COURSE

Lobster Risotto

Estate Chardonnay 2021

THIRD COURSE

Arugula Burrata Salad with
Citrus, Pomegranate, and White Balsamic Dressing

Sauvignon Blanc 2022

FOURTH COURSE

Sliced Prime New York Strip accompanied by
Polenta with a creamy Mushroom demi-glace and crispy Prosciutto

CYRUS 2017

FIFTH COURSE

Vanilla Bean Crème Brulé with a layer of Ganache
and topped with Mixed Berries

Salvation Late Harvest Zinfandel 2018