



**Captain Lord Mansion  
New Year's Menu  
December 31, 2018  
8:45 – Midnight**

**Welcome by Bev and Rick**

**Sample**

*Stuffed Mushroom Cap  
Blood orange Mojito*

**Soup**

*Matzo Ball in Home-made Chicken broth  
Wine Pairing: Bogle Pinot Noir (2015)*

**Fish**

*Shrimp Scampi over Angel-Hair Pasta  
Wine Pairing: Bogle Phantom Chardonnay (2016)*

**Salad**

*Traditional Greek Salad  
Wine Pairing: Tiamo Pinot Gris (2017)*

**Intermezzo**

*Blood Orange Sorbet*

**Entrée**

*Center cut New Zealand Lamb Chops  
With Market-fresh vegetables & chef's starch  
Wine Pairing: Four Vines Maverick OV Zin (2012)*

**Dessert**

*Flakey Bavarian Apple Strudel with  
Shaker Pond Vanilla Ice Cream in Chocolate Cup  
Wine Pairing: Choice  
St Michelle Sweet Riesling (2015)  
Terra d'Oro Zinfandel Port*

**New Year's Toast**

Gloria Ferrer 10th Anniversary Royal Cuvee Sparkling Wine (2010)