



Gourmet Express

Dinner

Sample Menu

Hors d'Oeuvre

A Selection of Meat, Cheese & Vegetable

Suggested Wine: Sparkling Wine

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First Course

Baby Greens, Radicchio, Frisée & Candied Walnuts

With Cambozola Cheese in Honey Cider Vinaigrette

Suggested Wine: Sauvignon Blanc

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Intermezzo

Harlequin Sorbet

A delicate trio of the Wine Train's own sorbets

Ask Your Server for Our Reserve Wine List

All Dinner Entrees served with Chef's accompaniments

Coffee & Tea are included with your meal

Espresso \$3.00 ~ Cappuccino \$4.00

Food and beverages are subject to 12% service charge & sales tax

Gratuities are optional, thank you

Entrée Choices

Roasted Beef Tenderloin

With Fennel Gratin & Vegetable Sauté
In Cabernet Reduction with Shiitake Mushroom

Suggested Wine: Cabernet Sauvignon

~or~

Grilled Breast of Chicken

In a Mélange

of Mushrooms

Suggested Wine: Zinfandel

~or~

Seared Pork Tenderloin

Wrapped in Serrano with vegetable Sauté &
Puree of Slow-Roasted Garlic

Suggested Wine: Pinot Noir

~or~

Fresh Seafood

Due to the availability of many wonderful choices
your server will describe

Chef's fresh selection

Please ask your server for today's wine selection

~or~

Fennel Flan

With Grilled Vegetables & Morel Mushrooms

In Fennel Reduction

Suggested Wine: Sauvignon Blanc

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Wine Train

Freshly Created Desserts

Kelly Macdonald
Executive Chef

www.winetrain.com or 1.800.427.4124