



FOUR COURSE
WINE AND FOOD PAIRING

\$90 PER PERSON

1ST COURSE

ZINA HYDE CUNNINGHAM 2016 RUSSIAN RIVER VALLEY SAUVIGNON BLANC
Rock Shrimp & Béarnaise Gratin
Spinach, Parsnip & Diced Granny Smith Apple

2ND COURSE

ZINA HYDE CUNNINGHAM 2015 ANDERSON VALLEY CHARDONNAY
Creamy Cauliflower Soup
Shoestring Potatoes, Dill Oil & Lemon Zest

3RD COURSE

ZINA HYDE CUNNINGHAM 2015 REDWOOD VALLEY PETITE SIRAH
Oven Roasted Grimaud Farms Muscovy Duck Breast & House made Duck Sausage
Braised Cabbage, Sautéed Artisan Mushrooms
Duck Plum Jus

4TH COURSE

LEDSON 2014 SONOMA VALLEY CABERNET SAUVIGNON
Braised Creekstone Farms Black Angus Beef Brisket
Brussels Sprout, Sweet Potato & Turnips
Braising Sauce & Red Wine Demi-Glace

OPTIONAL DESSERT COURSE AND PAIRING

ADD \$25.00

LEDSON NV REDWOOD VALLEY 'SWEET IDA MAY' LATE HARVEST ZINFANDEL
Baked Classic Chocolate Cake
Fresh Berries, Chopped Walnuts
Cinnamon Accented Crème Chantilly
Chocolate Sauce

WINEMAKER: STEVE LEDSON EXECUTIVE CHEF: YOSHIHARU SOGI

RESERVATIONS ARE REQUIRED

AVAILABLE DAILY 6:00 – 7:30 PM EXCEPT ON TUESDAY AND WEDNESDAY