



SIX COURSE
WINE AND FOOD PAIRING
\$150 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 2014 ANDERSON VALLEY PINOT NOIR
Seared Ahi Tuna & Strawberry Ume Salsa
Sautéed Snap Peas
Soy Cranberry Sauce

4TH 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

5TH COURSE

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

6TH COURSE

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