



SPRING 2018  
WINE AND FOOD PAIRING  
SIX COURSE TASTING MENU  
\$150 PER PERSON

1<sup>ST</sup> COURSE

ZINA HYDE CUNNINGHAM 2016 RUSSIAN RIVER VALLEY SAUVIGNON BLANC  
*Poached Glauum Ranch Free Range Egg & Spring Vegetable Salad*  
*Shaved 'Assa' Aged Chevre, Grapefruit Segments, Pickled Radish*  
*Champagne Vinaigrette & Meyer Lemon Aioli*

2<sup>ND</sup> COURSE

2015 'ADELINE'S VINEYARD' CHARDONNAY RESERVE, ANDERSON VALLEY  
*Potato & Spring Onion Soup*  
*Spring Onion Top Purée, Crumbled Bacon*  
*Shoestring Potatoes & Toasted Pistachio*

3<sup>RD</sup> COURSE

2014 JULIA'S VINEYARD PINOT NOIR RESERVE, ANDERSON VALLEY  
*Seared Swordfish & Scallop*  
*Tomato Cranberry Jam & Red Wine Confit Gobo Root*  
*Sautéed Snap Peas & Artisan Mushrooms*  
*Ume Miso Mustard Sauce*

4<sup>TH</sup> COURSE

ZINA HYDE CUNNINGHAM 2015 REDWOOD VALLEY VEOLA  
*Oven Roasted Snake River Farms Kurobuta Pork Tenderloin*  
*Chinese Five Spiced Pork Eggroll & Wonton*  
*Savory Savoy Cabbage & Dandelion Greens*  
*Raisin Compote, Pomegranate Cherry Jus*

5<sup>TH</sup> COURSE

LEDSON 2013 ALEXANDER VALLEY 'ESTATE' CABERNET SAUVIGNON  
*Grilled Black Canyon Ranch Ribeye*  
*Broccolini, Tomato Risotto & Shaved Asiago*  
*Blackberry Peppercorn Demi-Glace*

6<sup>TH</sup> COURSE

LEDSON NV REDWOOD VALLEY 'SWEET IDA MAY' LATE HARVEST ZINFANDEL  
*Oeufs à la Neige in Tuile Cup*  
*All Spice Anglaise, Chocolate Mousse*  
*Fresh Berries & Sugar String*