

Harvest Winemaker Dinner

Saturday, November 4th

Presented by Winemaker Chuck Mulligan & Chef Jeffry Wiesinger

Cheese & Antipasti Board with Chef's Accoutrements

Assorted Cheeses, Cured Meats, Toasted Nuts
Fresh & Dried Fruit, Crackers & Crostini

Reserve Pinot Gris, 2016 & Reserve Aria, 2013

California Salad

Mixed Baby Lettuce with Meyer Lemon Vinaigrette
Dungeness Crab & Avocado Salad
Roasted Delicata Squash & Shaved Brussels Sprouts

Chardonnay, 2015

Bordeaux Braised Beef

Prime Grade Braised Beef Short Ribs
Cipollini Onions & Fire Roasted Red Peppers
Wild Mushroom, Parmesan-Potato Gratin

Merlot, 2015

Spanish Duck Duo

Duck Confit Paella with Spanish Chorizo & Portuguese Linguica Sausage
Seared Duck Breast with Blueberry-Peppercorn Demi-Glace
Red Wine Glazed Baby Carrots

Tempranillo, 2015

Chocolate & Cheese

Dark Chocolate Sourdough Bread Pudding
Gorgonzola & Sweet Chantilly Cream
Toasted Almond Caramel Sauce

Treble

Reservations Required: \$130/club, \$145/non-club

** menu & wine pairings are subject to change **

