

WINE MAKER DINNER □ **JULY 24TH 5:45 PM**

First Course



SONOMA COUNTY'S RUSSIAN RIVER VALLEY BRUT

Lemon sherbet, Granny Smith apples, hints of baking spice, a subtle toastiness and a vibrant finish.

Forest Mushroom Bruschetta

Sautéed Forest Mushrooms served on grilled roasted garlic Crostini topped with Rogue River Blue Cheese and an Asian pear balsamic puree.

Second Course

2016 ELOUAN ROSÉ, WILLAMETTE VALLEY, UMPQUA VALLEY, ROGUE VALLEY

Red berry fruits - from raspberry and strawberry - intertwined with notes of citrus.

Soup

Heirloom Yellow Tomato and Avocado Gazpacho.

Third and Fourth Course

NAPA VALLEY
QUILT

2016 NAPA VALLEY CHARDONNAY

Apple tart, caramelized pineapple, buttered toast, and lemon curd with notes of honey and melon.

Salad

Large Prawns Sautéed served on a bed of butterleaf lettuce drizzled with mango vinaigrette and topped with toasted macadamia nuts.

Sorbet

Fresh Meyers lemon and peach sorbet.

Fifth Course

2016 ELOUAN PINOT NOIR, WILLAMETTE VALLEY, UMPQUA VALLEY, ROGUE VALLEY

Dark ruby in color, with aromatics of plum pie, mixed-berry jam and smoky characteristic that set the stage for flavors of cherry, blackberry, boysenberry.

Porkchetta Pork Roast

Porkloin with belly meat stuffed with fresh herbs and slow roasted, served with local berries, and Pinot Noir Balsamic reduction.

Sixth Course

2014 BERAN SONOMA COUNTY ZINFANDEL

Aromas of just-baked blueberry pie, raspberry, and dark chocolate with hints of sweet baking spice and vanillin oak.

Herb dry rubbed Lamb Loin.

Lamb Loin dry rubbed with smoked paprika, and fresh herbs, served with Zinfandel Demi reduction.

Dessert

NAPA VALLEY
QUILT

2015 NAPA VALLEY CABERNET SAUVIGNON

Rich and satisfying with chocolate brownie, yogurt, molasses, brown sugar flavors.

Upside down Pecan-Fig cake with a Chocolate Carmel sauce.