



FOUR COURSE
WINE AND FOOD PAIRING

\$90 PER PERSON

1ST COURSE

ZINA HYDE CUNNINGHAM 2016 ANDERSON VALLEY PINOT NOIR ROSÉ
Heirloom Tomatoes, Stone Fruit & Poached Quail Egg
Capers, Olives, Cucumber & Wonton Chips
Champagne Vinaigrette

2ND COURSE

ZINA HYDE CUNNINGHAM 2014 'ADELINE'S VINEYARD' ANDERSON VALLEY
CHARDONNAY
Chilled Maine Lobster Salad
Green Onion, Shallots, Yogurt & Marin Truffle Brie
Fennel Pudding, Lobster Aspic & Melon Balls

3RD COURSE

ZINA HYDE CUNNINGHAM 2013 'CIAPUSCI ANCIENT VINE' MENDOCINO RIDGE
ZINFANDEL
Duck Leg Confit Eggroll
Carrot, Eggplant, Mushroom & Celery
Spiced Raisin Jus

4TH COURSE

LEDSON 2013 HOWELL MOUNTAIN CABERNET SAUVIGNON
Black Canyon Ranch New York Steak
Sautéed Asparagus, Summer Squash, Carrots & Roasted Purple Sweet Potato
Blackberry Peppercorn Demi-Glace

OPTIONAL DESSERT COURSE AND PAIRING

ADD \$25.00

LEDSON 2014 REDWOOD VALLEY 'SWEET IDA MAY' LATE HARVEST ZINFANDEL

WINEMAKER: STEVE LEDSON EXECUTIVE CHEF: YOSHIHARU SOGI

RESERVATIONS ARE REQUIRED

AVAILABLE THURSDAY TO SUNDAY 6:00 – 7:30 PM