



SIX COURSE  
WINE AND FOOD PAIRING  
\$150 PER PERSON

1<sup>ST</sup> COURSE

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

2<sup>ND</sup> COURSE

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

3<sup>RD</sup> COURSE

ZINA HYDE CUNNINGHAM 2014 ANDERSON VALLEY PINOT NOIR  
*Seared Pacific Salmon*  
*Corn, Edamame & Bacon Succotash*  
*Ume Mustard Miso Sauce & Cherry Jam*

4<sup>TH</sup> COURSE

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

5<sup>TH</sup> 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*

6<sup>TH</sup> COURSE

LEDSON 2014 REDWOOD VALLEY 'SWEET IDA MAY' LATE HARVEST ZINFANDEL  
*Chocolate Crème Brûlée*