



**FALL WINE AND FOOD PAIRING  
FOUR COURSE TASTING MENU**

**\$90 PER PERSON**

**1<sup>ST</sup> COURSE**

ZINA HYDE CUNNINGHAM 2014 RUSSIAN RIVER SAUVIGNON BLANC  
*Hama Hama Oysters Two Ways*  
*Apple Honey Mignonette*  
&  
*Sauvignon Blanc Lime Ponzu with Pickled Radish*

**2<sup>ND</sup> COURSE**

ZINA HYDE CUNNINGHAM 2014 ANDERSON VALLEY CHARDONNAY RESERVE  
*Wasabi Accented Yukon Gold Potato Chowder*  
*Corn, Edamame & Crispy Bacon Crumbles*

**3<sup>RD</sup> COURSE**

ZINA HYDE CUNNINGHAM 2010 REDWOOD VALLEY CARIGNANE  
*Oven Roasted Grimaud Farms Muscovy Duck Breast*  
*Ratatouille, Sundried Tomato Hummus*  
*Fig Balsamic Jus*

**4<sup>TH</sup> COURSE**

LEDSON 2012 VINEYARD NAPA VALLEY CABERNET SAUVIGNON  
*Beeman Family Ranch Akaushi Beef Tenderloin*  
*Sautéed Carrots, Oven Roasted Beets, Slow Braised Turnips*  
*Kabocha Squash Gnocchi, Béarnaise Sauce & Red Wine Demi-Glace*

**OPTIONAL DESSERT COURSE AND PAIRING**

**ADD \$25.00**

LEDSON 2014 REDWOOD VALLEY ZINFANDEL PORT  
*Granny Smith Apple, Raisin & Almond Cream Strudel*  
*Ledson Zinfandel Chocolate Sauce*  
*Strawberry Coulis*