



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

\$150 PER PERSON

1ST COURSE

ZINA HYDE CUNNINGHAM 2014 RUSSIAN RIVER SAUVIGNON BLANC

Hama Hama Oysters Two Ways

Apple Honey Mignonette

&

Sauvignon Blanc Lime Ponzu with Pickled Radish

2ND COURSE

ZINA HYDE CUNNINGHAM 2014 ANDERSON VALLEY CHARDONNAY RESERVE

Wasabi Accented Potato Chowder

Corn, Edamame & Crispy Bacon Crumbles

3RD COURSE

ZINA HYDE CUNNINGHAM 2011 RUSSIAN RIVER "SHALEE" PINOT NOIR RESERVE

Pan Seared Diver Scallop

Pistachio, Panko & Parmesan Crusted

Steamed Trumpet Royale Mushroom & Nicasio Square filled Wonton

Sautéed Escarole, Morello Cherry Butter Sauce & Cranberry Compote

4TH COURSE

ZINA HYDE CUNNINGHAM 2010 REDWOOD VALLEY CARIGNANE

Oven Roasted Grimaud Farms Muscovy Duck Breast

Ratatouille, Sundried Tomato Hummus

Fig Balsamic Jus

5TH COURSE

LEDSON 2012 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

6TH COURSE

LEDSON 2014 REDWOOD VALLEY ZINFANDEL PORT

Granny Smith Apple, Raisin & Almond Cream Strudel

Ledson Zinfandel Chocolate Sauce

Strawberry Coulis