



FOUR COURSE
WINE AND FOOD PAIRING

\$90 PER PERSON

1ST COURSE

ZINA HYDE CUNNINGHAM 2015 RUSSIAN RIVER VALLEY SAUVIGNON BLANC
Hama Hama Oysters
Meyer Lemon Gelée & Crumbled Redwood Hill Farms Chèvre

2ND COURSE

ZINA HYDE CUNNINGHAM 2014 ANDERSON VALLEY CHARDONNAY RESERVE
Potato Leek Soup
Crispy Shoe String Potatoes & Leek Top Purée

3RD COURSE

ZINA HYDE CUNNINGHAM 2014 REDWOOD VALLEY ZINFANDEL
Bacon Wrapped Cocoa Spice Rubbed Duroc Pork Loin
Sautéed Broccolini & Wild Mushrooms
Black Cherry & Plum Jus

4TH COURSE

LEDSON 2012 ALEXANDER VALLEY 'ESTATE' CABERNET SAUVIGNON
Braised Superior Farms Leg of Lamb
Sautéed Asparagus, Brussels Sprouts & Roasted Sweet Potato
Lamb Demi-Glace & Braising Jus

OPTIONAL DESSERT COURSE AND PAIRING

ADD \$25.00

LEDSON 2014 REDWOOD VALLEY 'SWEET IDA MAY' ZINFANDEL PORT
Chocolate, Raspberry & Almond Layer Cake
Fresh Berries, Strawberry Coulis
Ledson Zinfandel Chocolate Sauce