



SIX COURSE  
WINE AND FOOD PAIRING  
\$150 PER PERSON

1<sup>ST</sup> COURSE

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

2<sup>ND</sup> COURSE

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

3<sup>RD</sup> COURSE

ZINA HYDE CUNNINGHAM 2013 ANDERSON VALLEY PINOT NOIR RESERVE  
*Seared Hawaiian Ahi Tuna*  
*Orzo with Sautéed Green Beans & Mustard Greens*  
*Cranberry Compote & Pomegranate Mustard Sauce*

4<sup>TH</sup> COURSE

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

5<sup>TH</sup> 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*

6<sup>TH</sup> COURSE

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