



Wine Festival Dinner FEATURING GUNDLACH BUNDSCHU

Course One

Gewurztraminer, Estate Vineyard Sonoma Coast (2018)

Bay Scallop | white asparagus, fava bean, tomato, tarragon, gewurtz-brown butter sabayon

Course Two

Chardonnay, Rhinefarm Sonoma Valley (2017)

Rogue River Blue Cheese | iberico bacon, frisee, cranberry hibiscus, poached pear, hazelnut dust, fennel pollen

Course Three

Merlot, Rhinefarm Zvineyard, Sonoma Valley (2015)

Buttermilk Fried Quail | grain mustard spatzle, broccoli rabe, napa cabbage, quail gravy

Course Four

Cabernet Sauvignon, Rhinefarm Vineyard Sonoma Valley (2015)

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Vintage Reserve, Sonoma Valley (2014)

Koji Aged Short Rib | black pepper potato puree, thumbelina carrots, baby boy choy, bordelaise sauce, horseradish gremolata

Dessert

Mountain Cuvee Red, Sonoma County (2017)

Dark Chocolate Pudding | mt. cuvee whipped cream, smoked pecan-pretzel brittle