

THE PRECINCT

THURSDAY, MARCH 12TH, 2020

INSPIRED PAIRINGS WITH
PAUL HOBBS WINERY



FIRST COURSE

HAMACHI CRUDO

ARUGULA PISTOU, FRESNO CHILI,
CITRUS

2015 ELLEN LANE ESTATE CHARDONNAY
RUSSIAN RIVER VALLEY

SECOND COURSE

PORCHETTA

PEACH-BLUEBERRY GASTRIQUE,
CHARRED RAMP VINAIGRETTE

2016 PINOT NOIR RUSSIAN RIVER VALLEY

THIRD COURSE

STUFFED QUAIL

DRIED CHERRY SAUSAGE, PINOT GELÉE,
HERB SALAD

2017 PINOT NOIR KATHERINE LINDSAY ESTATE

FOURTH COURSE

FILET DIANE

MOREL BORDELAISE,
SPRING VEGETABLES, POTATO

2015 CABERNET SAUVIGNON NAPA VALLEY

FIFTH COURSE

GUAYA & FINGER LIME

PULLED CHIFFON, HONEY COMB,
WAFER COOKIE



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