

Rhone Rangers Wine Dinner

Tuesday November 11th at 6:00 p.m.

1st Course

Butternut Squash Soup

Perfumed with Apple, Cinnamon and Nutmeg Crème Fraîche

Qupe Marsanne, Santa Ynez Valley, California

Peltier Station Viognier, Lodi, California

2nd Course

Porcini Scented Risotto

Roasted Beets, Rhone Ranger Reduction

Fife “Redhead Red” Syrah & Carignan, Mendocino, California

Cline “Ancient Vines” Mourvedre, Sonoma, California

3rd Course

Braised Beef

St. Andre Whipped Potatoes, Soybean, Pancetta,

Tomato and Tarragon Jus

Tablas Creek “Cotes de Tablas” Rouge, Paso Robles, California

Trentadue Petite Sirah, Alexander Valley, Sonoma, California

Dessert Course

Red Wine Poached Pears

Ginger Snap Cookies, Crème Fraîche Whipped Cream

Bonny Doon “Botrytised” Roussanne, Santa Cruz, California

\$80 per person inclusive of tax and gratuity
Reservations required, 48 hour cancellation policy