



20th Anniversary Winemaker Dinner

December 2021

LIGHT RECEPTION

Hor D'oeuvres

Kumamoto Oysters, Lemon Gel, Chive

Blini with Caviar and Crème Fraiche

Crab Salad, Crostini, Lemon Zest

Paired with Carter Estate Winery Cuvée Prestige

COURSE ONE

Waldorf Salad

Endive, Apple, Toasted Pecans, Roasted Grapes, Greek Yogurt Vinaigrette, Chives, Point Reyes Blue Cheese

Paired with South Coast Winery 2020 Pinot Blanc

COURSE TWO

Ravioli and Scallop

Butternut Squash Ravioli, Diver Scallop, Prosciutto, Brown Butter, Sage

Paired with South Coast Winery 2016 Grenache

COURSE THREE

Citrus Sorbet

Raspberry, Mint

Paired with South Coast Winery Sparkling Pinot Grigio

COURSE FOUR

Duck "Coq Au Vin"

French Fingerling Potato, Cremini Mushroom, Baby Carrots, Pancetta, Cipollini Onion, Red Wine Reduction

Paired with Carter Estate Winery 2015 Merlot & Carter Estate Winery 2016 Penrose

DESSERT

Maple Butter Cake

Vanilla Bean Ice Cream, Fresh Berries, Maple Sabayon

Paired with Carter Estate Winery Daybreak



20TH ANNIVERSARY
2001-2021

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions.