



20th Anniversary Winemaker Dinner

October 2021

LIGHT RECEPTION

Wild Mushroom Crostini
Prosciutto, Red Grape, Brie
Fig Jam & Goat Cheese Crostini
Paired with Carter Estate Winery Blanc de Noir

COURSE ONE

3 Beet Salad
Confit Beets, Pumpernickel Soil, Radish, Local Goat Cheese, Wild Rocket Arugula
Paired with South Coast Winery 2020 Grenache Noir Rosé

COURSE TWO

Chorizo Stuffed Calamari
Warm Fennel Salad, Lemon Granola Panko, Bouillabaisse Reduction, Squid Ink Tuile
Paired with South Coast Winery 2020 Verdelho

COURSE THREE

Blood Orange Sorbet
Dehydrated Orange, Mint
Paired with South Coast Winery Gewürztraminer Sparkling

COURSE FOUR

Reverse Seared Filet Tenderloin
Salsify Purée, Fondant Potatoes, Romanesco, Roasted Cipollini Onion, Yam Crisp, Black Jack Port Reduction
Paired with South Coast Winery 20th Anniversary Red Blend

DESSERT

Beignets
Espresso Anglaise, Orange Infused Chocolate, Salted Caramel, Powdered Sugar
Paired with 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.