

WINTER PRIVATE WINE DINNER

Featuring a Global Expression of Pinot Noir

Welcome:

Sourdough Blinis with Salmon Roe - dill sour cream

Wine Pairing: Secco Sparkling Pinot Noir. Leo Hillinger (Austria)

Course One:

Stone Crab Claws - lemon garlic butter

Wine Pairing: Blindfold Blanc de Noir. Prisoner Wine Company (St. Helena, CA)

Course Two:

Porcini Risotto - wild mushroom confit

Wine Pairing: Hautes Côtes de Beaune. Frédéric Esmonin (Burgundy – France)

Course Three:

Grilled Persian Spiced Quail - pomegranate and walnut sauce

Wine Pairing: Two Estates Pinot Noir. Anne Amie (Willamette Valley – OR)

Course Four:

Venison Osso Bucco - winter parsnip puree, caraway carrots

Wine Pairing: Slander Pinot Noir. Orin Swift Wines (Napa, CA)

Dessert:

Petite Double Chocolate Pinot Noir-infused Flourless Chocolate Cake - fresh raspberries, chocolate-Pinot sauce

Pinot Noir. Nômade Wines (Patagonia - Argentina)

