



Gary Farrell Winemaker Dinner

With Special Guest ...

January 22nd 2019

6:30 Reception

1st COURSE

Crispy Fried Oysters

Citrus Remoulade, Chili Crisp, Hawaiian Roll

Wine: Chardonnay, Russian River Selection

2nd COURSE

Salmon Toro

Charred Onion Puree, Bitter Greens, Bacon Vinaigrette

Wine: Pinot Noir, Russian River Selection

3rd COURSE

Roasted Squab Breast

Dried Fruit Risotto, Roasted Mushrooms, Glace

Wine: Pinot Noir, Hallberg Vineyard, Russian River Valley

4th COURSE

Grilled Domestic Lamb Chop

Smokey Lamb Braised Lentil Ragout, Basil Mint Pistou

Wine: Zinfandel, Dry Creek Valley

5th COURSE

Smokey Blue Cheese

Candied Hazelnuts, Olive Dust, Berries

Wine: Dulcette, Sonoma County

125.00 per person ++