

# GARY FARRELL

VINEYARDS & WINERY

## 13<sup>th</sup> Annual Crab Dinner

February 23, 2019 | 6 PM



### Hors d'Oeuvres

Asiago and Roasted Acorn Squash Arancini  
Crispy Arborio Risotto Cakes  
Cabernet Beef Empanada

2015 Bacigalupi Vineyard Chardonnay, Russian River Valley  
2015 Bien Nacido Vineyard Pinot Noir, Santa Maria Valley

### Starter

Creamy Butternut Squash Soup  
2014 Ritchie Vineyard Chardonnay, Russian River Valley  
2014 Fort Ross Vineyard Pinot Noir, Fort Ross-Seaview

### Entrée

Whole Dungeness Crab with Sweet Butter and Lemons

#### *Family Style Sides:*

Gratin of Potatoes with Truffle Oil  
Grilled Winter Vegetables

Epi Loaves of Bread with Sweet Butter

2013 Durell Vineyard Chardonnay, Sonoma Valley | Library Selection  
2013 Rochioli Vineyard Pinot Noir, Russian River Valley | Library Selection

### Dessert

Crème Brûlée with Fresh Berries  
French Roast Coffee

\$200 per person | \$175 Grand Crew Members (two tickets at this price) Includes tax & gratuity  
Tickets: 707-473-2909 or [conciERGE@garyfarrellwinery.com](mailto:conciERGE@garyfarrellwinery.com)