



## *3 Course Reserve Lunch Pairing*

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### FIRST COURSE

**2017 Reserve Chardonnay, Estate Grown**

**Baked Truffle Brie with Winter Compote  
Brined Vegetables, Toasted Baguette**

Our Estate Chardonnay is a balance of ripe fruit from the very beginning, traditional chardonnay viscosity throughout, and the perfect amount of acidity to make this wine enticing sip after sip.

**Retail \$40 | Member \$32**

### SECOND COURSE

**2016 Reserve Pinot Noir, Russian River Valley**

**Ricotta Stuffed Swiss Chard  
Cracked Pepper and Smoked Bacon**

A new source from the Russian River Valley, this is a classic expression of Pinot Noir. Aromas of bramble, plum, baking spices and cedar fill the glass. On the palate, this Pinot Noir opens with cherry cola, a touch of toasted oak, brown sugar and a silky sweet cocoa finish.

**Retail \$48 | Member \$38.40**

### THIRD COURSE

**2015 Reserve Barbera, Sonoma Valley**

**Lake Sonoma Lemon Leaf Wrapped  
Fennel Meatballs with Mushroom Gravy**

Our Cabernet Sauvignon opens with aromas of ripe blackberry, sweet tobacco, anise and cocoa. A soft, yet rich entry is sprinkled with notes of blackberry, tea and cedar ending with a pleasant lingering finish.

**Retail \$50 | Member \$40**

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\$39 Per Person | Member \$31.<sup>20</sup>  
Menu Date: 1/4/19

*Lunch Available Thursday – Sunday 11-3pm*

Call for Reservations - 707-939-4510  
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[www.ValleyoftheMoonwinery.com](http://www.ValleyoftheMoonwinery.com)