



3 Course Reserve Lunch Pairing

FIRST COURSE

2017 Reserve Chardonnay, Estate Grown

**Carrot and Winter Squash Soup
Fennel Pancetta**

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

**Grilled Radicchio, Butternut Squash
Walnuts and Red Wine Dijon Vinaigrette**

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

2014 Reserve Cabernet Sauvignon, Sonoma Valley

**Stuffed Quail with Cranberries,
Herb Lentils, Sausage and Granola**

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

\$39 Per Person

Menu Date: 12/1/18

Lunch Available Thursday – Sunday 11-3pm

Call for Reservations – 707-939-4510

777 Madrone Road, Glen Ellen, CA

www.ValleyoftheMoonwinery.com