



## *4 Course Wine and Food Pairing*

Menu date: 07/08/2019

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### FIRST COURSE

**2017 Reserve Sauvignon Blanc, Sonoma Valley**

**Buratta and Heirloom Tomatoes**

**Torn Basil and Red Wine Reduction**

Our Sauvignon Blanc shows aromas of jasmine and melon. On the palate is ripe melon, papaya, and peach.

**Retail \$28 | Member \$22.<sup>40</sup>**

### SECOND COURSE

**2016 Reserve Chardonnay, Estate Grown**

**Grilled Artichoke**

**Cheese Blend and Estate Zucchini**

Our Estate Chardonnay balances ripe fruit, good viscosity and acidity.

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

### THIRD COURSE

**2016 Reserve Old Vine Zinfandel, Estate Grown**

**2016 Reserve Cabernet Sauvignon, Sonoma Valley**

**Zinfandel Black Jack BBQ Chicken**

**Grape and Plume Salsa**

Our Old Vine Zinfandel shows bright red fruit characteristics mingled with hints of white pepper and allspice and a rich, lingering finish. Our Cabernet Sauvignon opens with aromas of ripe blackberry, sweet tobacco, anise and cocoa.

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

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

### FOURTH COURSE

**2016 "The Bough" Red Blend, Estate Grown**

**Tiramisu**

**Poached Seasonal Fruit and Strawberry Jam**

Rich aromas of berry bramble, red cherries, currants, cinnamon stick, all spice and toasty oak, with fine, dusty tannins.

**Retail \$48 | Member \$38.<sup>40</sup>**