



## *4 Course Wine and Food Pairing*

### FIRST COURSE

**2017 Reserve Sauvignon Blanc, Sonoma Valley**

**Buratta and Heirloom Tomatoes**

**Torn Basil and Red Wine Reduction**

Our Sauvignon Blanc shows scents of jasmine and melon on the nose. The palate begins with ripe melon, followed by a light kiss of papaya, ending with a soft well-rounded peach finish.

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

### SECOND COURSE

**2016 Reserve Chardonnay, Estate Grown**

**Grilled Artichoke**

**Cheese Blend and Estate Zucchini**

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**

### THIRD COURSE

**2016 “The Bough” Red Blend, Estate Grown**

**2016 Reserve Cabernet Sauvignon, Sonoma Valley**

**Liberty Farms Duck Breast**

**Brined Veggies and Bacon Onion Jam**

This wine opens with soft and rich aromas of berry bramble, red cherries, currants, cinnamon stick, all-spice, and toasty oak. The wine finishes with fine, dusty tannins.

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

### FOURTH COURSE

**Non-Vintage Port, Estate Grown**

**Wine Infused Ice Cream Sampler**

**Port Wine Reduction**

Our Cabernet Sauvignon opens with aromas of ripe blackberry, sweet tobacco, anise and cocoa. Our Limited Estate Grown Port offers aromas of black cherry and dark chocolate with soft tannins to provide structure to complement it's long finish.

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

**Retail \$35 | Member \$28**

**\$65 Per Person | Member \$52**

Menu Date: 6/1/19