



4 Course Wine and Food Pairing

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 \$45 | Member \$36

FOURTH COURSE

2014 Reserve "The Bough" Red Blend
Wood Fired Duck Breast
Garlic Mashed Potatoes and Bacon Onion Jam

Our Bough, is one that highlights our favorite supporting characters, Malbec and Petite Verdot. The Malbec adds a unique fruit quality to the mid palate with the Petite Verdot to impart texture and earthiness.

Retail \$48 | Member \$38.40

\$65 Per Person | Member \$52

Menu Date: 12/7/1