

Saturday, October 12 at 6:30pm

Harvest DINNER 2024

\$150/person  \$120/club member

I...AUTUMN SALAD

HARVEST GREENS, MARINATED RED BEETS, CASHEW CREAM, FRESH BASIL, MICROGREENS

Pair With 2023 ARCH TERRACE ROSÉ

II...FALL FIG PASTRY

PUFF PASTRY, BRIE, FIG, THYME

Pair With 2013 SIGNATURE SERIES PETIT VERDOT

III...MOROCCAN CRUSTED LAMB RACK

BUTTERNUT SQUASH PURÉE AND BACON, PEAR & SWEET POTATO HASH

Pair With 2014 SIGNATURE SERIES MERLOT

IV...SEASONAL INTERMEZZO

BLUEBERRY AND POMEGRANATE SEED

V...RICOTTA CHEESE RAVIOLI

SUN-DRIED TOMATO, BASIL PESTO, PARSNIP CRISPS

Pair With 2020 SIGNATURE SERIES ROUSSANNE

VI...SEARED RED SNAPPER

BEURRE ROUGE, WILD RICE, ROASTED RAINBOW CARROTS

Pair With 2013 SIGNATURE SERIES CABERNET FRANC

VII...APPLE MARSCAPONE TORTE

WITH SPICED VANILLA SAUCE AND REDUCED BALSAMIC

Pair With 2016 SIGNATURE SERIES BOTRYTIZED CHENIN BLANC

MENU PRESENTED BY Winery Executive Chef, Jim Vande Berg