

10th Annual Zinfandel Dinner

FEBRUARY 21ST 2019

6PM | \$75

Plum Fruit Soup

Golden Raisins, Beets,

Chicken Liver Mousse & Pumpernickel
with Masseria Li Veli, Primitivo

Duck Pithivier

Duck Stuffing in Puff Pastry, Spiced Red Cabbage,
Sweet & Sour Jus

with Terra d'Oro, Zinfandel

Lobster Ravioli

Mascarpone, Sauce American & Baby Vegetables
with Ridge Vineyard, East Bench, Zinfandel

Duet of Beef; Braised Short Rib & Pepper Crusted Loin

with Celery Root Puree, Charred Brussel Sprouts & Veal Jus
with Seghesio, Old Vine, Zinfandel

Phyllo Dough Purse

Stuffed with Double Chocolate, Blackberry Sorbet
& Raspberries

with Grgich Hills Zinfandel