**Shelter Harbor Golf Club**

**Winemakers Dinner**

**Saturday, August 12, 2017**

**Scallop Crudo, Lemon Oil, Chives**

*En Route Chardonnay, Russian River Valley, 2013*

**Poached Point Judith Lobster**

Saffron Nage, Baby Fennel and Leeks

Salmon Roe, Squid Ink Croustade

*Far Niente Chardonnay, Napa Valley, 2015*

**Chanterelle Mushroom Risotto**

*En Route Pinot Noir, Russian River Valley, 2014*

**Rosemary Roasted Ribeye of Lamb**

Gold Beet and Red Beet Tian, Goat Cheese

Crispy Brussels Petals, Pearl Onions

Black Mission Fig Demi-Glace

*Nickel & Nickel Quarry Vineyard*

*Cabernet Sauvignon, Napa Valley, 2013*

**Seared and Sliced Brandt Farm Sirloin**

Potato Purée, Crispy Tournée, Stuffed Shallots

Roasted Broccolini Cabernet Demi-Glace

*Far Niente Carbernet Sauvignon, Napa Valley, 2014*

**Five-Year Aged Gouda and Wisconsin Blue Cheese**

Balsamic Cherry Glace, Brûléed Black Mission Fig

Candied Bacon, Dark Chocolate

*Dolce, Napa Valley, 2010*