**Annual Winemakers Dinner**

**Saturday, August 11, 2018**

[](http://www.google.com/url?sa=i&rct=j&q=&esrc=s&source=images&cd=&cad=rja&uact=8&ved=2ahUKEwjRsrqM0eXcAhVp0YMKHbRkBcIQjRx6BAgBEAU&url=http://www.shibumiknoll.com/&psig=AOvVaw3IuyiwyKYiyxyirzvIiO5A&ust=1534098681707760)[](https://www.google.com/url?sa=i&rct=j&q=&esrc=s&source=images&cd=&ved=2ahUKEwjS4KKh0eXcAhWK3YMKHS5BDMEQjRx6BAgBEAU&url=https://sunvalleycenter.org/silent-lot-138-aloft-wine/&psig=AOvVaw35kCUgapxMJwOGNqftKsdS&ust=1534098730021599)[](https://www.google.com/url?sa=i&rct=j&q=&esrc=s&source=images&cd=&cad=rja&uact=8&ved=2ahUKEwip6dG60eXcAhUn5YMKHfjcCacQjRx6BAgBEAU&url=https://www.darkmatterwines.com/&psig=AOvVaw0A49h3CSrhNJmneud0F9VV&ust=1534098783475595)

**Tuna Sashimi, Avocado, Passionfruit Pearls**

*Charles Krug Sauvignon Blanc, 2017*

**Seared Atlantic Halibut**

Leek, Fennel, Summer Peach

*Shibumi Knoll Chardonnay, 2015*

**Chanterelle and Morel Mushroom Croustade**

Grilled Black Mission Fig, Mascarpone

*Shibumi Knoll Pinot Noir, 2014*

**Brandt Farm Beef Meatballs**

Braised Red Cabbage, Aged Parmigiano, Red Wine Demi-Glace

*Shibumi Knoll Cabernet Sauvignon, 2014*

**Rosemary Roasted Lamb Ribeye**

Crispy Potato Tian, Roasted Baby Romanesco, Blackberry Demi-Glace

*Aloft Cabernet Sauvignon, 2013*

**Dark Chocolate Studded Warm Bing Cherry Pie**

Fig Glace, Berry Coulis

*Dark Matter Zinfandel, 2009*