**Annual Winemakers Dinner**

**Saturday, August 11, 2018**



**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*