

Join us for our Annual Summer Sunset Winemaker Dinner in our garden patio. This al fresco dinner includes appetizers, three delicious courses, and wines that have been carefully selected by Winemaker Coby Parker-Garcia. Enjoy all of this with live music by local musician Chris Beland!

APPETIZERS HOUSE SMOKED SALMON DEVILED EGGS

ASIAN DUCK WONTONS

**ASSORTED GOURMET CHEESES** 

2016 DRY GEWÜRZTRAMINER · 2016 DRY ROSÉ · 2015 CLASSIC ESTATE PINOT NOIR

COURSE 1 WEDGE SALAD- ICEBERG, BACON, TOMATO, BLUE CHEESE DRESSING & CRUMBLES OR

**BALSAMIC DRESSING** 

2016 DRY RIESLING, EDNA VALLEY

COURSE 2 ROASTED & SEARED NY STRIP STEAK & CRAB WITH DUNGENESS CRAB SUMMER

SUCCOTASH, RIESLING MUSTARD CRÈME FRAICHE

2015 TWIN CREEKS ESTATE PINOT NOIR · 2015 GRENACHE

COURSE 3 STRAWBERRY-BUTTERMILK PANNA COTTA

2015 NEKTAR LATE HARVEST RIESLING