



NAPA & SONOMA SHOWCASE

DECEMBER 7, 2017

Please join us and the Master of Ceremonies from Jackson Family Wines to experience wines from iconic wineries representing both regions, paired side-by-side to four courses inspired by the bounty of California wine country prepared by The Dime Culinary Team.

RECEPTION

Bruleed Fig Amuse Bouche

Valley Milkhouse Honey Bell Soft
Cheese, Lavender Salt, Port Glaze

FIRST COURSE

Grilled Local Duck Breast

Arugula Salad, Mini Manchego Cheese Tart
*Paired with Matanzas Creek Alexander Valley Sauvignon Blanc -vs.-
Galerie Naissance Sauvignon Blanc*

SECOND COURSE

American Red Snapper

Cauliflower Risotto, Chorizo Dust
*Paired with La Crema Russian River Valley Chardonnay-vs.-
Freemark Abbey Napa Chardonnay*

THIRD COURSE

Dried Aged Pork Loin

Parisian Potatoes, Braised Greens,
Burgundy Truffle
*Paired with Stonestreet Alexander Valley Cabernet Sauvignon-vs.-
Freemark Abbey Napa Cabernet Sauvignon*

FOURTH COURSE

Chocolate Cherry Fritter

Black Cherry Gelato
Paired with Hartford Court Sonoma Zinfandel

THURSDAY, DECEMBER 7, 2017 | 6:00 RECEPTION | 7:00 DINNER
\$75.00 PER PERSON