



WineMaker's Dinner

SERVED WITH BREAD & HERBED BUTTER

COURSE ONE

Shaved broccoli and kale salad with dried cranberries,
roasted walnuts, feta cheese, and a berry vinaigrette

Paired with Sassy Rosé

COURSE TWO

Creamy roasted Cauliflower soup topped with scallions

Paired with Sir Lie Chardonnay

COURSE THREE

Creamy chicken and wild mushroom pasta with
caramelized onions and arugula

Paired with Black Cat

COURSE FOUR

Lemon Poppy Seed cake with a thyme icing
and a lemon syrup

Paired with 1420

