



Wine Dinner ~ Thursday, April 2, 2020 @ 6:30 pm

FIRST COURSE

Fresh Local Octopus Salad

Wine: 2018 Viognier, Christopher Creek Winery

SECOND COURSE

Bell Pepper stuffed with Veal "Bagna Cauda" Sauce

Wine: 2016 Estate Pinot Noir, Russian River Valley, Christopher Creek Winery

THIRD COURSE

Risotto with Fresh Spring Veggie and Fontina Cheese

Wine: 2016 Pinot Noir East Side Russian River Valley, Christopher Creek Winery

FOURTH COURSE

Boneless Short Ribs braised with Cabernet Franc

Wine: 2016 Cabernet Franc, Dry Creek Valley, Christopher Creek Winery

FIFTH COURSE

Pears and Taleggio Cheese Tower

Wine: 2012 Napa Red Blend, Benevolo Wines