

BENZIGER

FAMILY WINERY

October 24th, 2018

HAND PASSED HORS D'OEUVRES

Butternut Squash & Gouda Arancini

*risotto, asparagus pesto, truffle oil,
fried sage, aged pecorino Romano*

Argentinian Red Shrimp

lemon - dill aioli, celery, toasted brioche crostini

Rosé, North Coast, 2017

STARTER

Peaches & Cream Salad

*grilled Georgia peaches, burrata cheese, Iberico jamon,
orange honey, Urban Farms organic greens,
yuzu vinaigrette, candied cashew dust*

**Signaterra West Rows Chardonnay,
Sangiaco Vineyard, Carneros, 2015**

ENTRÉE #1

Mesquite Grilled Lamb Rack

*herbed fingerling potatoes, citrus braised fennel,
rainbow swiss chard, acorn squash puree,
raspberry pinot noir reduction sauce, baby red sorrel*

Pinot Noir, Monterey County, 2017

ENTRÉE #2

Braised Boneless Beef Short Rib

*cauliflower puree, brussels with bacon lardons,
sweet potatoes with a sage & shallot brown butter,
roasted roma, porcini & berry braising liquid reduction*

**Signaterra Cabernet Sauvignon,
Sunny Slope Vineyard, Sonoma Valley, 2014
and**

Tribute, Bordeaux Blend, Sonoma Valley, 2014

DESSERT

White Chocolate Goat Cheese Cheesecake

*fresh blueberries, vanilla peach coulis,
Black Mission figs, blackberry balsamic syrup*
