



# HUNT CELLARS

## *Wine Festival Winemakers Dinner*

Saturday, May 20<sup>th</sup> 2017 at 6:30 pm

*Catered by Chef José Dahan*

*Each course will be paired with an awarding winning Hunt Cellars wine.*

### *First Course*

#### ***Appetizers served in the Gazebo paired with three wines***

- Braised Fennel with Pesto and Parmesan
- Rock Shrimp Salad with Roasted Peppers, Avocado and Basil Garlic Oil
- Mini Creston Lamb Meatballs with Mint and Cumin Sauce

### *Second Course*

Belgian Endive with Apples, Walnuts, Point Reyes Blue and Apple Cider Vinaigrette

### *Third Course*

Lobster Ravioli with Sauce Duo and braised Leeks

### *Fourth Course*

Alaskan Black Cod with wilted Organic Greens, Citrus, Ginger and Coconut Sauce

### *Fifth Course*

- Grilled Ribeye Steak with Green Peppercorn Sauce
- Gratin Dauphinois, Roasted Tomato and Haricot Verts

### *Sixth Course*

Mini salted Caramel Cheesecake, Chocolate Indulgence and fresh Berries

**Member: \$99 per person/ Non-member: \$119 per person**

*Price is all inclusive; wine, food and gratuity*