



Thursday 6:30
October 18
90.00 Per person
Saintsbury Wine Dinner



Vin Gris Of Pinot Noir 2017

Guava, nectarine, grapefruit zest and white flowers on the nose. Wild strawberry, cantaloupe and blood orange layer the palate, with bright tangy acidity and mineral notes on the finish.

Scallop Cerviche



Chardonnay Sangiacomo Green Acres 2016

Layers of honeysuckle, pear and lemongrass all Supported by vibrant acidity and rich texture.

**Served with
Poached Salmon**



Pinot Noir Carneros 2016

Pretty but concentrated aromas of rose petal, dark cherries, cocoa, anise and cardamom. Sweet cherry and plum entry with a zesty mid palate reminiscent of baking spices, leading into an elegant, lingering finish.

**Served with
Gnocchetti Con Salsiccia Pugliese**
Gnocchetti Pasta Served With Pan Roasted Broccoli Rabe Home Made Sausage
White Wine Parmigiano Cheese And A Touch Of Hot Pepper



Pinot Noir Stanly Ranch Carneros, Napa 2016

Bright aromas of red cherry, white mushroom, and fresh herbs. Vibrant raspberry and cocoa on the palate with cedar and fresh tobacco leaf.

**Served with
Anatra Con Ciliegie**
Pan Roasted Duck Breast with Roasted Fresh Thyme, Shallots,
Amarena Cherries, Bulleit Bourbon,



Pinot Noir Lee Vineyard Carneros, Napa 2016

Dark fruit, kola nut, and spice fill out the nose. Succulent black cherry and plum Dominate on the palate with layers of cigar tobacco and cardamom. Great acidity and depth

**Served with
Short Ribs with Mushroom Risotto**



