



# WOMEN OF WINE

PAIRING DINNER | \$99

## AMUSE

STEAK TARTAR, GNOCCO FRITTER

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## FIRST COURSE

CHARCUTERIE AND CHEESE BOARD  
SELECTION OF CURED MEATS WITH LOCAL & IMPORTED CHEESES

*WINE PAIRING – ARROW WOOD 2014 CABERNET SAUVIGNON*

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## APPETIZER

TUNA CARPACCIO  
AHI TUNA, WATERCRESS PESTO

*WINE PAIRING – CAMBRIA ESTATE JULIA'S VINEYARD PINOT NOIR*

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## ENTRÉE

SEARED MUSCOVY DUCK  
SHITAKE MUSHROOMS, BUTTERNUT SQUASH RATATOUILLE, SPRING MINI POTATO  
CASSIS JUS

*WINE PAIRING – PENLEY ESTATE 2015 SHIRAZ*

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## DESSERT

APPLE CRUMBLE SKILLET  
VANILLA BEAN ICE CREAM

*WINE PAIRING -CAMBRIA ESTATE KATHERINES VINEYARD CHARDONNAY*

