



STORYBOOK MOUNTAIN VINEYARDS

WINE DINNER

WITH SPECIAL GUEST
DR. JERRY SEPS

FEBRUARY 22, 2017

FIRST

BAY SCALLOPS 2014 Estate Viognier
brown butter

SECOND

FOIE GRAS TERRINE 2013 Mayacamas
blood orange, french toast, Zinfandel
fresh grapefruit, vanilla
custard, grapefruit ash

THIRD

SQUAB 2013 Estate Reserve
winter spices, Zinfandel
pomegranate, burnt
plantain, honey

FOURTH

STRIPLOIN OF BEEF 2012 Estate Cabernet
veal cheek, okinawa sweet
potato, excessively roasted
shallot, grains of paradise

FIFTH

**HONEY POACHED
PEARS** Coffee & Tea
warm mexican vanilla
doughnuts, coconut sugar
tres leches anglaise,
lemon scented kataifi

Executive Chef **Joe West**
Chef de Cuisine **Spencer Knipper**
Executive Pastry Chef **Kelly Conwell**

*These items may be served raw
or undercooked. Consuming raw
or under cooked meats, poultry,
or eggs may increase your risk of
food borne illness.