

Cru Winery Winemaker's Dinner June 6, 2013
With Winemaker Ken Post

2012 Albarino

Prosciutto wrapped melon over a spring salad with balsamic vinegar and olive oil

2011 Montage Chardonnay

A spring roll with shrimp, Asian slaw, rice noodles and sweet Thai chili sauce

2010 Montage Pinot Noir

Roast duck breast drizzled with gastrique over apple, walnut chutney

2010 Tempranillo

Grilled venison with sweet onion marmalade over celeriac puree

2009 Napa Cabernet Sauvignon

Chocolate cake bonbons sprinkled with sea salt over raspberry mascarpone cream

Cocktails @ 6

Dinner starts @6:30

\$50 a person

Reservations

559 674 0923