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WENTE
VINEYARDS

Hosted by Carolyn Wente

Wednesday, August 23, 2017

PASSED APPETIZER

Crudo

Copper River Sockeye | Nectarine | Citrus | Pink Peppercorn oil | Micro Greens

Wente Vineyards "Small Lot" Brut – Arroyo Seco, California 2014

Wente Vineyards "Louis Mel" Sauvignon Blanc – Livermore Valley, California 2016

FIRST COURSE

Ensalada con Camaron

Mexican Blue Shrimp | Baby Gem Lettuce | Cotija | Burnt Tortilla oil | Anchovy | Meyer Lemon

Wente Vineyards "Riva Ranch" Chardonnay – Arroyo Seco, California 2015

SECOND COURSE

Chile Relleno

Poblano Chile | Veal Picadillo | Dried Fruit | Cinnamon | Cornmeal | Sweet Corn Puree

Wente Vineyards Riva Ranch Pinot Noir – Arroyo Seco, California 2014

THIRD COURSE

Borrega

Australian Lamb Chops | Black Tuscan Kale | Piquillo Peppers | Pasilla- Plum Sauce | Pomegranate

Wente Vineyards "Charles Wetmore" Cabernet Sauvignon – Livermore, California 2014

DESSERT

Mexican Chocolate Cake

Dulce de Leche Ice Cream | Crispy Buñuelo Disc | Pistachio

Coffee & Tea

Executive Chef – Adrián García