

**Reception 6:00 PM**

Moonstone Oysters  
Curry, Cucumber, Trout Roe

Chevre Gougeres  
Lemon, Rose

*Gewurz, Mendocino County*

**Dinner 7:00pm**

1st Course

**Ricotta Gnudi**

Pheasant Leg, Cubanelle Peppers, Cipollini, Apple Blossom  
*Chardonnay, Family Estate*

2nd Course

**Roasted Lamb Chop**

Walnut Risotto, Mustard Greens, Cherry Compote  
*Cabernet Sauvignon, Estate Grown*

3rd Course

**Dry Aged Ribeye**

Fried Grits, Foie Gras, Picked Maitake, Chive  
*Red Blend, Homestead*

4th Course

**Tasting of Cheeses**

Camembert, Aged Goat Cheese, Fontina, Berries, Brioche  
*Cabernet Franc, Family Estate*

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***Thursday, October 3rd, 2019***

**\$99 per person**

*plus sales tax and gratuity*

Reserve today by emailing [Nancy Lyons](mailto:Nancy.Lyons@alexandervalleyvineyards.com)

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