



OLSEN PERRI WINEMAKER DINNER

Tuesday, January 15th

6 pm \$79

with Winemakers Mark Olsen & Will Perri

Reception

The Dancer, Chardonnay, Central Coast, 2017

Bacon Wrapped Monkfish

spinach quinoa, L'Apache beurre blanc, chive oil

L'Apache, Chardonnay, Central Coast, 2016

Smoked Salmon Quenelles

mushroom, artichoke & tomato confit, sorrel cream sauce

Olsen Perri, Pinot Noir, Bassi Ranch, Central Coast, 2014

Duck Confit Pastry Basket

black bean cassoulet, bacon, sausage,

Pinot Noir mustard demi

**Olsen Perri, Pinot Noir, Hilliard Bruce Vyd, Sta. Rita Hills,
2015**

**Olsen Perri, Pinot Noir, Cebada Vyd, Santa Ynez Valley,
2015**

Baked Brie & Raspberries

grilled brioche, nuts, raspberry coulis

**Olsen Perri, Pinot Noir, Spanish Springs Vyd, Edna Valley,
2015**