



Wine-Paired Dinner with Halleck Vineyard at Gravenstein Grill

Saturday, March 2nd, 2019

Pairing Menu by
***Executive Chef Bob Simontacchi &
Sommelier Christopher Sawyer***
Featuring Winemaker
Ross Halleck of Halleck Vineyard

Caviar & Crème Fraiche

American Sturgeon Caviar in a Crispy "Potato Boat"

2016 Sauvignon Blanc, Russian River

Smoked Skuna Bay Salmon

*Celery Root & Potato Latke, Green Apple,
Horseradish, Dierke's Sprouts*

2018 Dry White Zinfandel, Russian River

Seared Liberty Duck Breast

Pommes Dauphine & Sauteed Spinach, Red Wine Reduction

2016 Clone 828 Sonoma Coast Pinot Noir

Best in Class Pinot Noir - SF Chronicle 2019

William's Ranch Lamb Chop

Artichoke & Green Garlic Risotto, Porcini Jus

2014 The Farm Vineyard Russian River Pinot Noir

#1 Pinot Noir in the US - SF Chronicle 2019

Chocolate Truffle Trio

Pastry Chef Hannah Meeker's Signature Truffles

2014 "Three Sons" Russian River Pinot Noir

\$150/person + tax & gratuity

Reservations required.

Call (707) 634-6142