



**Paul Hobbs Winemaker Dinner**

June 6, 2018

**CANAPÉ RECEPTION**

**Poached & Smoked Salmon Rillettes**

Toasted Brioche, Whipped Crème Fraîche, Pickled Red Onions

**California Estate Osetra Caviar**

Yukon Gold Potato Blini, Whipped Crème Fraîche

**Forest Mushroom "Cigars"**

Fines Herbes Aioli

***2016 Paul Hobbs Chardonnay, Russian River Valley, Sonoma County***

**FIRST COURSE**

**Chilled Salad of Maine Lobster**

Hearts of Palm, Haas Avocado, Mango, Mâche Lettuces, Easter Egg Radish

***2016 Paul Hobbs Chardonnay, Ellen Lane Estate, Russian River Valley, Sonoma County***

**SECOND COURSE**

**Roasted Liberty Duck Breast**

Bing Cherries, Swiss Chard, Onion Soubise, Natural Duck Jus

***2015 Paul Hobbs Pinot Noir, Hyde Vineyard, Carneros, Napa County***

**MAIN COURSE**

**Poached Loin of Masami Ranch Wagyu Beef**

Compressed Pommes Dauphinoise, Sweet Carrots, Morel Mushrooms, Sauce Périgourdine

***2014 Paul Hobbs Cabernet Sauvignon, Beckstoffer Las Piedras, St. Helena, Napa Valley***

**DESSERT COURSE**

**Bellwether Farms Fromage Blanc**

Rhubarb & Strawberries Poached In Cabernet, Pain d' Epices Tuile

***2014 Paul Hobbs Cabernet Sauvignon, Nathan Coombs Estate, Coombsville, Napa Valley***