

***Phil Coturri & Sam Coturri Winery Sixteen 600 Hundred
Winegrowers Dinner***

Wednesday August 16th, 2017

Canapé Reception

Forest Mushroom “Cigars”, Fines Herbes Aioli

Spiced Sonoma Foie Gras Mousse, Pâte au Choux Profiterole

Maine Lobster and Fines Herbes Remoulade, English Cucumber Vol au Vent

2016 Steel Plow Rosé, Sonoma Valley

First Course

*Salad of Marinated Heirloom Tomatoes from “The Patch”
Compressed Summer Melons, Burrata, Basil Pistou, Shallot Vinaigrette*

2016 Moon Mountain District, Sauvignon Blanc

Second Course

*Pan Seared Diver Scallops
Saffron Infused Pearl Pasta “Paella”, Mussels, Manila Clams, Fennel,
Piquillo Peppers, Chorizo, Lobster Bordelaise*

2014 Oakville-Napa Grenache

Third Course

*Roasted Rack of Colorado Lamb
Spiced Tomato Curry, Romano Beans & Jimmy Nardelo Peppers, Chickpea Panisse*

2010 & 2014 Moon Mountain District, Estate Zinfandel

Dessert Course

*“Bellwether Farms” Fromage Blanc
Cabernet Sauvignon Poached Dry Creek Peaches, Pain d’ Epices “tuile”,
Cabernet Sauvignon Glace*

2014 Moon Mountain District, Cabernet Sauvignon

\$150 per person, exclusive of tax and gratuity

*Reservations are currently being accepted to the inspired four-course dinner. Limited seats are available -
reservations may be made by phoning (707) 939-2407.*