



Wine Tasting Dinner
November 10th, 6pm
Featuring Cline Vineyards

Passed Selection of Hors d' oeuvres

First Course

Smoked Salmon and Pickled Red grape Salad, Slivered Peppadews, Heirloom Tomatoes, Citrus Greens
Viognier

Second Course

Artisan Cheese Tasting, Sweet and Savory Accents
Cashmere

Third Course

Autumn Roasted Quail
Pan-Roasted Manchester Farm Quail, Cornbread and Chorizo Stuffing, Native Woodstock Apple Risotto, Cherry Demi Glace,
Ancient Vines Mourvèdre

Fourth Course

Roasted Lamb Rib Chops,
Autumn Vegetable Hash, Rosemary Jus
Big Break Zinfandel

Dessert

Cinnamon Apple Strudel, Sweet Honey Drizzle, Fresh Whip Cream
Pacific Rim Riesling (Glacier Selenium)

\$80 per person Inclusive
Reservations Required

