

Transcendence Wine Maker Dinner at
Sage Restaurant
Saturday, February 9th at 6pm

FIRST COURSE

2017 LA ENCANTADA CHARDONNAY

BUTTER POACHED PRAWN WITH FRESH HERBS & A GREEN APPLE
CITRUS SAUCE

SECOND COURSE

2011 LAFOND PINOT NOIR

MUSHROOM RISOTTO

THIRD COURSE

2015 12 STREET PINOT NOIR

BONE-IN PORK CHOP SERVED WITH ROASTED VEGETABLES IN A
PUFFED PASTRY, DRIZZLED WITH A PINOT NOIR REDUCTION &
HOMEMADE APPLE SAUCE

FOURTH COURSE

2016 ZOTOVICH SYRAH

DEEP FRIED CHEESECAKE WITH VANILLA BEAN ICE CREAM, FRESH
RASPBERRIES & A DARK CHOCOLATE DRIZZLE

**COST IS \$100 FOR MISSION CLUB PLATINUM
MEMBERS & TRANSCENDENCE WINE CLUB
MEMBERS...\$110 FOR ALL OTHERS...PRICES
INCLUDES TAX & GRATUITY...RESERVATIONS ARE
BEING ACCEPTED IN THE ELLERY ROOM OR BY
CALLING 805.733.3300 OR 805.733.3310...SEATING
IS LIMITED!!!**