

Rabbit Ridge "New Release" Wine dinner

Saturday April 14th, 2018 6:00-10:00

Chef Charles D. Paladin Wayne

Reception

Wine – Rabbit Ridge Sparkling Pinot Noir

First Course - seated

- Cured Lemon Crisp with Tempura Scallop Remoulade and Truffled Micro greens
- Pate Choux with Caramelized Onion and Seared Bloc of Foie Gras with Spanish Smoked Plum and Tea Compote
- Central Coast Organic Spring Vegetable Terrine on Toast Points

Wine - Rabbit Ridge Roussanne

Second Course - seated

**Lobster Bisque with Fried Lobster Raviolis
Presented in a Martini Glass with Pecorino Romano Grissini**

Wine – Serrano Viognier

Third Course - seated

Black Winter Truffle Risotto with English Peas

Wine – Serrano Horcrux, (GSM)

Entrée - seated

Hearst Ranch Grass Fed Flat Iron Steak Crusted with Pink Sea Salt. Aged for Two Weeks, Pan Seared and Roasted Medium Rare Served with a Bordelaise Sauce Galette of Garlic Potato and Market Vegetable

Wine – Serrano Firebolt (Petite Sirah/Zinfandel)

Wine – Rabbit Ridge Retro (Syrah, Petite Sirah, Cabernet Sauvignon)

Dessert - seated

Zinfandel Poached Pear and Gateau au Chocolate Crème Anglaise with Zinfandel Gastrique

Wine - Rabbit Ridge Estate Zinfandel