

**Presents** ~~ Cakebread Cellars Valentine Wine Dinner

With Guest Speaker Guy Bell

Friday, February 10, 2023 at 6:30 PM

$150 (does not include gratuity or tax)

***1st Course***

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| ***APPLE & BRIE SALAD***  ***hydro bibb fresh lettuce, grapes, apples, nut encrusted brie with smoked apple truffle vinaigrette*** | ***2021 Sauvignon Blanc***  ***Zesty aromas with grapefruit, lemon melon & citrus notes. More complex notes of green pear, cut hay & stony minerality. Light-bodied, elegant on the palate with bright acidity shining through. This was the first white grape variety that Cakebread Cellars planted in 1972 adjacent to the pond side winery.*** |

***2nd Course***

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| ***SOPA de PEIXE***  ***white fish, leeks, onions, celery, carrots spiced with garlic, bay leaves and saffron served with garlic parmesan bread*** | ***2021 Chardonnay******Ripe green & golden apple open aromas, with light oak & fresh white peach notes emanate from this golden wine with a silky texture. Finishes with a clean appealing acidity that leaves smooth & silky as the final impression.*** |

***3rd Course***

***4th Course***

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| ***LAVA CAKE***  ***rich dark chocolate cake with fresh strawberries and zabaglione*** | ***2019 Merlot******Deep aromas of blackberry & black cherry complemented with flavors of crushed stone & violet. Dark chocolate overtones complete the bold structured wine. Well balanced with bright acidity & fine-grained tannins leaves a long, spicy & smooth finish.*** |

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| ***BRAISED BEEF SHORT RIBS***  ***slow cooked short rib served with garlic red bliss mashed potatoes and broccolini*** | ***2019 Cabernet Sauvignon***  ***Reveals fragrant complex bouquet of rip blackberry & boysenberry, with notes of dark chocolate & toasty oak. Smooth & rich on the palate, dark fruits are balances with fresh acidity & lush tannins, leaving a lingering & elegant finish with a hint of minerality.*** |