



Presents ~~ Cakebread Cellars Valentine's Wine Dinner

With Guest Speaker Guy Bell

Thursday, February 12, 2026, at 6:30 PM

\$160 (before tax and gratuity)

1st Course

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

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

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 balanced with fresh acidity & lush tannins, leaving a lingering & elegant finish with a hint of minerality.

4th Course

BOLO de CHOCOLATE

Rich dark chocolate brownie with pistachio ice cream

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.