



## 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)

### **APPLE & BRIE SALAD**

*Hydro bibb fresh lettuce, grapes, apples, nut  
encrusted brie with smoked apple truffle  
vinaigrette*

### 1<sup>st</sup> Course

#### **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.*

### **SOPA de PEIXE**

*White fish, leeks, onions, celery, carrots spiced with  
garlic, bay leaves and saffron served with garlic  
parmesan bread*

### 2<sup>nd</sup> Course

#### **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.*

### **BRAISED BEEF SHORT RIBS**

*Slow cooked short rib served with garlic red  
bliss mashed potatoes and broccolini*

### 3<sup>rd</sup> Course

#### **2019 Cabernet Sauvignon**

*Reveals fragrant complex bouquet of ripe 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.*

### **BOLO de CHOCOLATE**

*Rich dark chocolate brownie with pistachio ice  
cream*

### 4<sup>th</sup> Course

#### **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.*