

OCTOBER



FOOD & BEER PAIRING TASTING DINNER

Celebrate Oktoberfest with us!

THURSDAY, OCTOBER 16, 2008

6:30 PM

MENU

PALATE TEASER

Maytag Bleu Cheese Puffs
Napa Smith Wheat Beer
Vineyard Pantry Blue Cheese Dijon*

SOUP COURSE

Cheddar and Beer Soup
Napa Smith Pale Ale
Made in Napa Valley Focaccia Baking Mix*

ENTRÉE WITH SIDES

Beer Braised Brisket
with Smokey Tomato Sauce
Napa Smith Amber Beer
Vineyard Pantry Smokey Tomato Spread*

Warm German Potato Salad
Made in Napa Valley Spicy Apple Mustard*

Bloomsdale Spinach
Vineyard Pantry Lemon Grapeseed Oil*

DESSERT

Warm Spice Ginger Cake
with Brown Sugar Cream
Napa Smith Porter Beer
Made in Napa Valley Spice Ginger Cake*

*Pantry products created and produced by Tulocay & Co

CONTACT ANDREA ALVAREZ
707.603.3250
FOR MORE INFORMATION.

NOVEMBER



Wine and Food Pairing Dinner

WITH CEJA VINEYARDS

THURSDAY, NOVEMBER 6, 2008

6:30 PM

MENU

APPETIZER

Sautéed Scallop with
Butternut Squash Puree
and Crispy Shallots
2007 Napa Carneros Chardonnay
Vineyard Pantry Brown Sugar and Spice Rub*

ENTRÉE WITH SIDES

Center Cut Bone In Pork Chop,
Balsamic, Cola and Pinot Noir Sauce
2005 Sonoma Carneros Pinot Noir
Made in Napa Valley Blackberry Balsamic*

Broken Yukon Golds
Vineyard Pantry Rosemary Grapeseed Oil*

Roasted Brussels Sprouts
Vineyard Pantry Rosemary Grapeseed Oil*

DESSERT

Caramel Cheesecake with English Toffee
and Gingersnap Crust
2006 Napa Valley Dulce Beso
Made in Napa Valley Caramel Sauce*

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