



Cakebread Winery Dinner
2.11.2021

1ST Course

Halibut En Croûte

Romanesco, Cauliflower, Parmesan, Garlic-Sage Sauce

Reserve Chardonnay, Napa Valley 2014

2nd Course

“Scallops & Bacon”

Cider-Glazed Pork Belly, Day Boat Scallops, Lentils, Horseradish-Mascarpone Cream

“Two Creeks Vineyards” Pinot Noir, Anderson Valley 2018

3rd Course

Kobe Short Rib

Truffle Risotto, Crispy Leek

“Benchland Select” Reserve Cabernet Sauvignon, Napa Valley 2017

4th Course

Chocolate Torte

Winter Cherry Compote, Pink Peppercorn Anglaise

Taylor Fladgate “Late Bottled Vintage”, Duoro-Porto, 2016