

PEJU

Wine & Food Pairing

CALMÉRE ESTATE WINERY

2018 MMXVI CHARDONNAY, NAPA VALLEY

Wine Country Dolma

*grape leaf stuffed with red quinoa, dried fruit,
pine nuts and preserved lemon*

CALMÉRE ESTATE WINERY

2018 MMXVI PINOT NOIR, CARNEROS

Duck Confit Crostini

crostini layered with fig & olive conserva, duck confit and microgreens

PEJU

2017 THE EXPERIMENT

CABERNET SAUVIGNON, NAPA VALLEY

Heirloom Potato & Caviar

*Heirloom potato cup filled with American caviar,
crème fraiche and chives*

PEJU

2016 SENTINEL OAK

RED WINE BLEND, NAPA VALLEY

Gruyere Cheese Gougere

*with goat cheese mousse
& Porcini mushroom conserva*

PEJU

2016 BREAKING GROUND

PETITE SIRAH, NORTH COAST

Point Reyes Blue Cheese Savory Tart

with pomegranate jam

SWEET FINALE

Chef Nics chocolate espresso cookies

Winemaker: Sara Fowler

Chef: Nic Montañez

