



Pre IPNC Dinner Celebration

Women of Pinot

First course:

Aurum 2016 Pinot Gris Rosé
Ponzi 2014 Old Vine Pinot Gris

Panzanella sweet 100's, brioche, gazpacho, mozzarella duet, trio of basil

Second course:

DuMol 2013 Isobel Chardonnay
Ponzi 2014 Aurora Chardonnay

Foie Gras, raspberry, frisee, apricot, house cracker

Third course:

DuMol 2014 Estate Pinot Noir
Aurum 2014 Mathilde Pinot Noir
Ponzi 2014 Pinot Noir Reserve

Wild Salmon, ragout of wild mushrooms and hazelnuts, thyme, micro greens

Fourth course:

DuMol 2013 Estate Pinot Noir
Aurum 2006 Estate Pinot Noir
Ponzi Library Pinot Noir (vintage TBA)

Chateaubriand of prime beef, sauce bordelaise, lavender, chanterelles

Fifth course:

Caravan Coffee & Hot Steven Smith Teas

Mixed berry gelee, seared cake, mint

Catering by: Culinary Director Tom Ghinazzi

***Menu subject to change*