



SOLEMN  
CELLARS

KONTOS  
CELLARS

Skylite Cellars

Ardor  
cellars

# YOUNG GUNS

*Winemaker Dinner*  
WITH CHAMBERS BAY

## *Hors D'oeuvres*

BEET TARTARE  
PISTACHIO-GOAT CHEESE GRAPES  
SALMON-PARMESAN GOUGERES  
ROSE

## *First Course*

WATERCRESS SOUP - SHIGOKU OYSTER, MELON ICE  
KONTOS 2016 GOSSAMER WHITE

## *Second Course*

GRILLED HALIBUT - ROMAINE, CHERRY TOMATO, CHARDONNAY BROTH  
KONTOS 2014 ALATUS BLEND

## *Third Course*

SEARED PORK BELLY - BURNT SUGAR-CHERRY GLAZE, SWEET POTATO GNOCCHI  
SOLEMN 2014 PHEASANT RUN CABERNET SAUVIGNON

## *Fourth Course*

LAMB OSSO BUCCO - DAUPHINOISE POTATOES, MOREL MUSHROOMS  
ARDOR RED HEAVEN SYRAH

## *Finale*

CHOCOLATE MOUSSE TRIO - SALTED CARAMEL, BERRY COMPOTE  
SKYLITE 2013 MALBEC