



CAVALIER WINEMAKERS DINNER
with Hearst Ranch Winery

MENU

Starters

Scallops with Spanish Saffron Espuma
2017 Three Sisters White Cuvee

Bunashimeji Mushroom Risotto Arancini
2016 Malbec

Intermezzo

Watermelon Gazpacho with Fresh Herbs
2018 Rose

Salad

Heirloom Tomato Carpaccio with Burrata Cheese, Grilled Grapes,
Balsamic Vinaigrette Reduction, and Micro Basil
2017 Glacier Ridge Chardonnay

Main

American Wagyu Steak with Maitake Mushroom, Black Garlic Aioli, Tempura Seabeans,
and Wasabi Mashed Potatoes
2016 Cabernet Sauvignon

Dessert

Red Wine Poached Pear with House Made Pear Ice Cream
Muscat of Alexandria