

Cutruzzola

WINEMAKER DINNER

SATURDAY, JULY 12TH | 6-9PM | COVE ROOM



FIRST COURSE

Roasted beet tartare topped with burrata cheese
and a jumbo shrimp

Paired with 2021 Riesling Estate

SECOND COURSE

Pork belly bites over fried rice, topped with fried onions and
finished with a bourbon peach glaze

Paired with Exclusive NEW FALL release

2023 Pinot Noir Estate Gloria

THIRD COURSE

Braised short ribs over purple sweet potato puree,
finished with a cognac sauce and sugar snap peas

Paired with 2019 Pinot Noir Estate Giacomino Reserve

FOURTH COURSE

Deep-fried vanilla ice cream topped with a caramel
chocolate sauce and home-made whipped cream

Paired with 2021 Zinfandel Estate Susie's Vineyard