



# *Winemaker's Dinner* *July 20th 2024*

## FIRST COURSE

Grilled peach arugula salad served with prosciutto,  
burrata cheese dressed with a pesto dressing

**PAIRED WITH SAN SIMEON  
SAUVIGNON BLANC 2022**

## SECOND COURSE

Crab Ravioli cooked in a saffron cream

**PAIRED WITH SAN SIMEON VIOGNIER 2022**

## THIRD COURSE

Beef Wellington served with brussels sprouts, fondant  
potatoes and topped with a red wine reduction

**PAIRED WITH SAN SIMEON MERLOT 2019**

## FOURTH COURSE

Coconut Coffee Flan

**PAIRED WITH SAN SIMEON  
CABERNET SAUVIGNON 2019**

