



Pahlmeyer Winery Dinner

First- Course

Crudo

Fresh Day Boat Scallop, finger lime "caviar", granny smith apple mignonette, soy sauce sea salt

2020 Jayson Sauvignon Blanc

Second Course

Fisherman Stew

Mussels, clams, calamari, shrimp, white fish, tomato saffron broth, crostini

2018 Jayson Chardonnay

Third Course

Foie Gras

Pan Seared Foie Gras, raspberry onion preserve, brioche, crispy shallots, plum wine demi glace

2018 Jayson Red (Merlot based blend)

Fourth Course

Lamb

Lamb Porterhouse, cumin spiced lentils, mint salsa verde

2018 Jayson Cabernet Sauvignon

Fifth Course

Pie and Ice Cream

Pecan Tart, Cinnamon Ice Cream, Caramel

Tawny Port