

F O R K



CATERING

SEBASTOPOL

Celebrating Scherrer Wines

The Region, Barlow

8/8/23

Splash of 2022 Dry Rosé and Passed Appetizers

Smoked Salmon Rillettes in Belgian Endive

Local Tomato Bruschetta, Burrata Crostini

2020 Helfer Vineyard Chardonnay with First Course

Porcini Dusted Sea Scallop, Wild Baja Prawns, Corn Soup, Blistered Tomato, Fresh Herb Chimichurri *vegetarian substitution Hearts of Palm "lobster"

2013 Platt Vineyard and 2017 Hallberg Pinot Noirs with Second Course

Mushroom Risotto, Grilled Trumpet Mushrooms, Morel Mushroom Drizzle

2017 Old & Mature Zinfandel and 2018 Sasha Syrah with Third Course

Prosciutto wrapped whole grain mustard and thyme marinated Pork Tenderloin with Sage Brown Butter, Creamy Polenta *vegetarian sub Braised Tofu with Scallions

Fourth Plate Dessert

Peach and Gravenstein Apple Tart, Cream