



CREEKSIDE ~ DINING

Presents

# BIG BASIN

## — VINEYARDS —

*Wine Dinner – Thursday, January 17<sup>th</sup> 2019 ~ 6:30pm*  
**\$165 per person**

### **First Course**

Seared Bristol sea scallop, winter citrus, marcona almond, bulls blood.

**Wine Pairing** – 2015 Estate Roussanne, Santa Cruz Mountains

### **Second Course**

Salad of roasted wild mushrooms, curly endive, truffle Brie, garlic walnut picada

**Wine Pairing** – 2015 Lester Family Vineyard, Pinot Noir, Santa Cruz Mountains

### **Third Course**

Smoked roasted breast of duck with pomegranate infused duck jus

**Wine Pairing** – 2013 GSM, Gabilan Mountains

### **Fourth Course**

Rack of venison, huckleberry syrah reduction

**Wine Pairing** – 2015 Altitude 2292 bordeaux blend, Gabilan Mountains

### **Fifth Course**

Warm chocolate almond tart, raspberry syrah sorbet.

**Wine Pairing** - 2013 Rattlesnake Rock Estate, Syrah, Santa Cruz Mountains

## **A Vôtre Santé**

Consuming undercooked meat, poultry, seafood, or shellfish may increase your risk of foodborne illness

As a courtesy to others, please turn off your cell phones

A gratuity of 20% will be added