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## Cakebread Cellars



**Wednesday, June 10th at 6:00pm**

*5-Course Dinner paired with Cakebread Wines*

*scroll down to view entire 5-course menu*



# Cakebread Cellars



## ABOUT

*“It takes a thousand small steps to make our wines”*

*- Bruce Cakebread*

*With 40 harvests under our belts, and the second generation of winemaking Cakebreads now running the winery, our little family winery has become one of the most successful and respected wineries in America, renowned for its world-class vineyards, wines, and hospitality. It is our commitment to quality, and our history, that we feel truly blessed to share with you.*

*Since its founding in 1973 by Jack and Dolores, Cakebread Cellars has been famous for its warm, gracious hospitality and unmatched wines. With an enduring commitment to quality, the belief that life's occasions are elevated by good people, good food, and good wine flows through everything we do. Sharing these tenets and this journey with you not only brings us great joy, but also gives us the motivation to always look to improve. We take great pride in sharing our family with your family.*

# DINNER MENU

*hosted by Michael Zinni, Regional Manager*

## FIRST COURSE

### - Seafood Trio -

*Raw Oyster on a half shell, lychee mignonette  
King Crab Leg - vanilla, saffron, cognac, and butter  
Shrimp cocktail*

### SAUVIGNON BLANC

*2012 Napa*

## SECOND COURSE

### - Braised Rabbit -

*Spring vegetables, fava beans, white beans in a savory pastry dough*

### CHARDONNAY

*2013 Napa*

## THIRD COURSE

### - Grilled Lamb Chop -

*Picked grilled berry relish, wheat berry risotto*

### PINOT NOIR

*2013 Two Creeks Anderson Valley*

## FOURTH COURSE

### - Beef Wellington -

*Truffles, mashed potatoes, veal demi glace*

### CABERNET SAUVIGNON

*2012 Napa*

## FIFTH COURSE

### - Dessert -

*To be announced...*