



MENU

Saturday, February 18, 2012

WINEMAKER DINNER

featuring the wines of **Ceago Vinegarden** and food prepared by Executive Chef **Nick Heidemann**

~ SALAD ~

Rock Shrimp, Grapefruit Supreme, Local Cress, Fennel, Frisée and Tarragon with Champagne Vinaigrette

Pairing: *2010 Sauvignon Blanc, Clear Lake*

~ SECOND COURSE ~

Mushroom Flan

Bacon-Asiago Tuile, Thyme Crouton and Pinot-Porcini Caramel

Pairing: *2009 Pinot Noir, Santa Barbara County*

~ ENTRÉE ~

Sumac and Cocoa Dusted Duck Breast with Bordelaise Sauce, Whipped Celeriac Hericot Vertes and Pearl Onion

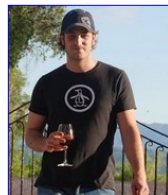
Pairing: *2007 Winemaker's Blend*

~ DESSERT ~

Strawberry Crostata with Anise Seed and Hazelnut Caramel and Vanilla Panna Cotta

Pairing: *2007 Soul of Syrah*

With owner **JIM FETZER** and winemaker **BARNEY FETZER**



THE CEÀGO WINES



2010 Sauvignon Blanc, Clear Lake

This wine has rich aromas of grapefruit and pineapple with undertones of white peach and honey. These aromas lead to flavors of grapefruit and melon with a delicate creaminess and firm acidity. The wine pairs well with shellfish.

2009 Pinot Noir, Santa Barbara County

The wine comes from three distinct vineyards in Santa Barbara County. All three show the beauty, elegance and purity that we love within Pinot Noir. It has aromas of vanilla custard and raspberry with a hint of hazelnut. The beautiful, light, ruby color is complemented with well integrated flavors of vanilla, oak, spice and with a hint of bacon. 280 cases.



2007 Winemaker's Blend

The 2007 Winemaker's Blend is a blend of 40% Cabernet Sauvignon, 30% Cabernet Franc, 20% Syrah and 10% Malbec. It has a deep color with aromas of black cherry and plum that lead to a hint of violet and cocoa. It reflects nicely on the beauty of the Ceago property.



2007 Soul of Syrah

With a combination of old world and modern winemaking techniques, this dessert wine was made utilizing organic Viognier and Colombard grapes distilled to fortify our biodynamic Syrah under the nouveau port style. This Soul of Syrah pairs well with dried tree fruits and artisan cheeses.

