



Betty Spaghetti
&
Paul Mathew Vineyards
Winemaker Dinner
With Mat Gustafson
March 30, 2015

Call 707-869-1400 for Reservations

Seating at 6:30pm

\$79.00 per person - Sales Tax and Tip are Not Included

Burrata with grilled apricots, spiced hazelnuts & carta musica

paired with

2014 Rose of Pinot Noir

Chicken liver & caramelized onion pate with
braised endive and crostini

paired with

2014 Gewurztraminer

Rabbit Ravioli – rabbit braised in 2012 Horseshoe Bend
Vineyard Pinot Noir with caramelized carrots and roasted
mushrooms

paired with

2009 Horseshoe Bend Vineyard Pinot Noir

Duck breast, seared and roasted with marble potatoes and
topped with a rhubarb orange spice compote

paired with

2012 Ruxton Vineyard Pinot Noir

Orange anise biscotti

paired with

Betty Spaghetti's Limoncello