

MASTRO SCHEIDT

FAMILY CELLARS

Wine Dinner Menu

Wednesday, December 8th at 6:30 pm
on the patio

Course I

Wild Mushroom Soup
Pomegranate Molasses
Wild Mushroom Voulte

2019 Zinfandel, Foppiano Vineyard, Alexander Valley

Course II

Cherry Glazed Duck Breast
Roasted Shallot, Cherry Jus

2019 Red Blend, Somavia, Sonoma County

Course III

Winter Spiced Braised Short Ribs
Braised Jus Reduction
Blue Cheese Whipped Potatoes
Vanilla Glazed Carrots

2018 1TL Cabernet Sauvignon, Mauritsen Vineyard, Dry Creek Valley

Course IV

Winter Berry Medley
Mascarpone Sabayon

2019 Signature Cabernet Sauvignon, Casa Privada Vineyard, Dry Creek Valley

Menu created and executed by Sous Chefs, Salvador Mendez and Roy Young

\$130 per person + tax (includes gratuity)