



SUMMER SOLSTICE WINEMAKER DINNER

WELCOME

MALENE 2024 ESTATE ROSE

Grilled Artichoke Hearts, Confit Egg Yolk, Grated Manchego
Shucked Morro Bay Oyster, Watermelon Ice, curry leaf oil
Charred Mighty Cap Mushroom Sherry Glaze

1ST ROUND (FAMILY STYLE)

2023 ESTATE SAN LUIS OBISPO COAST CHARDONNAY

Field Salad

*Mixed Greens, sunflower seeds, crispy onions, dandelion pesto dressing,
marinated tomatoes, pickled onions, fresh herbs*

White Wine Poached Iberico Sausage, tarragon oil, citrus stuffed
olives

2ND ROUND (PLATED)

2023 ESTATE SAN LUIS OBISPO COAST PINOT NOIR

Paella Del Mar

*Bomba rice simmered in sofrito, saffron seafood stock, garnished with
prawns, mussels, octopus cooked over oak fire. Saffron Aioli & Dill*

3RD ROUND (MIXED FAMILY & PLATED)

2023 CALIFA PINOT NOIR

Winemaker Raised Lamb cooked over Local Oak Wood Fire garnished
with mint & pepitas pistou

Legumes simmered in lamb cherry demi sauce

Charred radish and mixed onions

Warm bread bike baguettes with sea salt butter

DESSERT PROVIDED BY:

THE S'MORES CART

