



Food/Wine Pairing ~ Private Event

January, 26 2019

Apertif:

NV Rivamonte Prosecco, Italy

Salad:

Pink Grapefruit and Fennel Salad
2017 Dove Hunt Dog Rose, Clarksburg, CA

First entree course:

One Pan Chicken and Root Vegetables
2017 Field House Chardonnay, Sonoma, CA

Second entree course:

Oven Polenta with Wild Mushrooms
2017 Resident Pinot Noir, Willamette Valley, OR

Third entree course:

Lamb Loin Chops w Mint Chimichurri Sauce and curried cous cous
2017 Etnico Grand Reserve Cab/Malbec, Chile

Janine Malone, Chef
www.sipcooklearn.com

