

Eberle Winery
Zinfandel Winemaker Dinner in the Caves

Friday, March 19, 2010

Featuring Chef Patrick Gharrity, La Casa Sena, Santa Fe, New Mexico

Passed Appetizers

Tequila – Lime Cured Coho Salmon Nachitos, Kaffir Crème Fraiche

Petaluma Chicken Tostaditas, Black Bean – Chayote Squash Salsa

Kumamoto Oysters with Blood Orange Vinaigrette

A Selection of Eberle Wines

1st

Spring Greens Salad with Fresh Spring Veggies, Herb – Grapeseed Vinaigrette,

Coonridge Organic Fresh Goat Cheese

Southwest Seasoned Pizzetta Crisps

2008 Eberle Viognier, Mill Road Vineyard

2nd

Seared Sole

Braised Rhubarb, Raw Honey – Tamari Glaze

2008 Eberle Côtes-du-Rôbles Blanc

3rd

Rabbit Confit Crepe

Grilled Romaine, Walnut – Chimayo Red Chile Nutmeg Cream

2007 Eberle Syrah, Steinbeck Vineyard

Intermezzo

Prickly Pear – Ancho Chile Granita

4th

Nilgai Antelope Osso Bucco

Purple Potato – Humboldt Fog Gratin

2007 Eberle Zinfandel, Steinbeck & Wine-Bush Vineyards

Dessert

Chocolate Rosemary 'Pate' en Cruet

Shaved Sweetwoods Dairy aged Coat Cheese

Sundried Cherry Compote

2006 Eberle Estate Cabernet Sauvignon

