



EBERLE WINERY

Zinfandel Winemaker Dinner in the Caves

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

~

Passed

*Tequila - Lime Cured Coho Salmon Nachitos, Kaffir crème fraîche
Petaluma Chicken Tostaditas, Black Bean - Chayote Squash salsa
Kumamoto Oysters with Blood orange vinaigrette*

A Selection of Eberle Wines

~

1st

Spring Greens Salad

*Fresh spring veggies, herb - grapeseed vinaigrette, Coonridge fresh
goat cheese Southwest seasoned pizzetta crisps*

Eberle 2008 Mill Road Viognier

2nd

Seared Sole

Braised rhubarb, raw honey - tamar glaze

Eberle 2008 Côtes-du-Rôbles Blanc

3rd

Rabbit Confit Crepe

Grilled romaine, walnut - Chimayo Red chile nutmeg cream

Eberle 2007 Steinbeck Vineyard Syrah

Intermezzo

Prickly Pear - Ancho chile granita

4th

Nilgai Antelope Osso Bucco

Purple potato - Humboldt fog gratin

Eberle 2007 Zinfandel

~

Dessert

Chocolate - Rosemary 'Pate' en crute

Shaved Sweetwoods dairy aged goat cheese

Sundried cherry compote

Eberle 2006 Estate Cabernet Sauvignon