



EBERLE WINERY

***Eberle Winery Harvest Festival Dinner
October 17, 2014***

“Farm-to-Table”

Chef Charles D. Paladin Wayne

Passed Hors’Doeuvres in the Tasting Room

Tagarashi Seared Scallop on the half shell

with sautéed Asian greens, Peanut sauce and Crystallized Ginger

Duck Lollipops with Roast Shallot Port Demi-glace

Spanish Charcuterie Sampler with Membrillo and Marcona Almond

Salad

Rinconada Dairy Peppered Chevre, Loo Loo Farms Gold beet Terrine

with Truffled Windrose Farm Arugula and Prosciutto

2010 Côtes-du-Robles Rouge

Cayucos Red Abalone

Grilled with caramelized Onion and Sweet Potato, Sautéed with Fried Caper

Garlic and Kale, and Al Fresco Crudita

Buerre Rouge and Nantua Sauce

2013 Viognier Mill Road Vineyard

Intermezzo

2013 Syrah Rose Sorbetto

with Lavender Sugared Grapes

California Valley Provini Veal Osso Bucco

Milk Fed Veal Braised with Porcini Mushrooms Red Wine and Mirpoix of Vegetables

Saffron Risotto and Organic Vegetables

2012 Estate Cabernet Sauvignon

Dessert

Flourless Guanaja 72% Chocolate Cake

Leo Leo Salted Caramel and Fresh Raspberries
2009 Vintage Port