

Winemakers Dinner

Benefiting Sustainable Contra Costa
September 8, 2016


RODNEY STRONG
VINEYARDS


Sustainable
CONTRA COSTA

Hand Passed

Goat Cheese-Walnut Crostini
Grilled Shrimp, Mango-Chipotle Dip
Compressed Melon, Candied Jalapeno, Mint
Sonoma County Sauvignon Blanc 2015

First Plate

Dungeness Crab Cake, Dill & Spicy Mustard Aioli,
Brioche Crouton, Crispy Onion
Sonoma County Chardonnay 2014

Second Plate

Slow Roasted Niman Ranch Pork Belly, Mushroom and
White Bean Ragout, Organic Baby Spinach,
Bacon Vinaigrette
Russian River Pinot Noir 2014

Third Plate

Sous Vide Filet Mignon, Black Truffle Butter,
Watercress Salad, Salt Roasted Fingerling Potatoes
Sonoma County Reserve Cabernet Sauvignon 2012
**Surprise Reserve Label to be Served*

Final Plate

Caramel Apple Ravioli, Vanilla Bean Gelato,
Dark Chocolate Sauce
True Gentleman's Port 2009

\$100 per person

\$25 per ticket sold
donated back to
Sustainable Contra Costa

RSVP @ annualwinedinner.eventbrite.com

