

EARTH DAY WINEMAKER DINNER

TUESDAY, APRIL 22ND

First Course

Chili-Rubbed Seared Albacore

with Vietnamese Herbs and Butter Lettuce

Paired with the Wilridge Winery Viognier

Second Course

Roasted and Chilled Pork Loin

with Grilled Asparagus, Aioli, and Paddlefish Caviar

Paired with the Wilridge Winery Zweigelt

Third Course

Roasted Squab

with Parisian Gnocchi, Spinach, and Fenugreek.

Paired with the Wilridge Winery Melange Noir

Fourth Course

Braised Beef Short Rib

with Roasted Radishes and Watercress

Paired with the Wilridge Winery Syrah Mourvèdre

Dessert

Gianduja Mousse, Hazelnut Praline, Chantilly Creme

