



Denner Wine Maker Dinner

Featuring Winemaker: Anthony Yount

Friday August 10th, 2018



Dungeness Crab & Marinated King Salmon Napoleon

California Avocado, Watermelon Radish & Citrus Vinaigrette

Denner Vineyards, Viognier, Willow Creek District, Paso Robles. 2014



Slow Braised Beef Shortribs & Foie Gras Ravioli

Pea Tendrils & Summer Truffle Butter

Denner Vineyards, Grenache, Willow Creek District, Paso Robles. 2013



New Zealand Rack of Lamb en Persillade

Zucchini Blossom, Zucchini-Thyme Gratin & Sundried Tomato Chimichurri

Denner Vineyards, "Mother of Exiles" (65% Cabernet Sauvignon, 30% Petit Verdot, 5% Merlot)

Willow Creek District, Paso Robles. 2015



Brie de Meaux Cheese

Toasted Walnuts, Wild Watercress & Watermelon Salad

Denner Vineyards, "Dirt Worshipper" Syrah, Willow Creek District, Paso Robles. 2014

Menu Created and Prepared by: Executive Chef/Partner *Yvon Goetz* & Executive Sous Chef *Jim Fritz* Wine Paired by
Sommelier: *Rafael Hernandez & Dustin Laufenberg*