

Sojourn Cellars Wine Dinner
\$100 per guest, gratuity not included
6:00 pm reception

Reception Wine

Banshee Sparkling Brut

First Course

Seafood Salad with Creamy Tarragon Dressing

Grilled shrimp and scallop served over watercress with fresh avocado, capers and
creamy tarragon dressing

Sonoma Chardonnay 90 pts. WS

Second Course

Velvety wild mushroom risotto with seared Ahi Tuna

Rodgers Creek Vineyard Pinot Noir 95 pts. WE

Third Course

Bison Bolognese

Bison tossed with fresh pappardelle in a tangy Bolognese finished with fresh basil and
Parmigiano Reggiano

Oakville Cabernet Sauvignon 93 pts. WS

Fourth Course

Cabernet braised short ribs served with white cheddar mashed potatoes

Beckstoffer Vineyard Georges III 95 pts. WE

Dessert

Quince and Manchego Bites