

Foppiano Winemaker Dinner

June 24, 2017

Point Arena Crab Bisque  
Cream Fresh

*Foppiano Estate Sauvignon Blanc 2015*

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North Coast Halibut Beurre Blanc  
*Foppiano Estate Chardonnay 2014*

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Seared Duck Breast Pinot Noir Sauce  
*Foppiano Estate Pinot Noir 2014*

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Fresh Fig Tart Crème Anglaise  
*Foppiano Estate Petite Sirah 2012*

*Dine at 6pm*

*\$105 per person inclusive*

*Call Michelle Knutson for reservations*

*707-785-4813*