

*An Evening in the Vineyard
Thursday July 27, 2017
Saffron Fields Vineyards
Chef Paul Bachand*

MENU

Appetizers

Phelps Creek Rosè and Sauvignon Blanc, plus other wines

1st course

Chilled fennel vichyssoise | trout roe | petite salade | vegetable crudité

2015 Saffron Fields Estate Chardonnay

2nd course

Tartare of wild ahi | pine nuts | compressed Asian pear | habanero crema

2016 Saffron Fields Rosè of Pinot noir

3rd Course

Anderson Lamb

Wood fired loin | lamb neck crepe | eggplant "béchamel" | herbed tomato confit

2013 Saffron Fields Pinot noir, Dijon and Heritage Clones

4th Course

Cheese course served family style

2013 Domaine Marc Roy "Clos Prieur" Gevrey-Chambertin

5th Course

Dessert

2015 Phelps Creek Gewurtztraminer