



ALEXANDER VALLEY

# *Food & Wine Pairings*

## *First Course*

*Roasted Baby Beets and Citrus Salad with Avocado Mousse*

*Paired with 2015 Chardonnay – Estate*

## *Second Course*

*Pan Seared Salmon with a Brassica Ragout, La Ratle Potatoes and Citrus Soy Beurre Blanc*

*Paired with 2014 Primitivo – River Lane*

## *Third Course*

*Mini Buffalo Sliders with Truffle Fries*

*Paired with 2013 Mosaic Meritage*

## *Fourth Course*

*Pound Cake with a Strawberry Cabernet Compote*

*Paired with 2013 Cabernet Sauvignon – Preston Ranch*

Artfully Prepared by Chef Donna Parsons and Ginny Bauer

