deLorimier WINERY

ALEXANDER VALLEY

Food & Wine Pairings

First Course

Salmon Croquettes with a Lemon Arugula Aioli

Paired with 2014 Chardonnay – Estate

Second Course

Candied Pork Skewers on a Bed of Sesame Noodles

Paired with 2014 Primitivo – Estate

Third Course

Rogan Josh Spiced Lamb Meatballs with a Cucumber Yogurt Tzatziki Sauce

Paired with 2013 Malbec – Furlong Ranch

Fourth Course

Sautéed Beef Tips with Vidalia Sweet Onions and a Point Reyes Blue Cheese Cream

Paired with 2012 Cabernet Sauvignon – Alexander Valley Barrel Select Reserve