



# MENU

Saturday March 7, 2015

## WINEMAKER DINNER

featuring the wines of  
**WILDHURST VINEYARDS**  
and food prepared by Chef  
**MARK LINBACK**

### ~ STARTER ~

**Seared Sea Scallops**  
on Potato Pancakes with Tart Apple Relish

Pairing: *2013 Reserve Chardonnay*

### ~ ENTRÉE ~

**Roast Leg of Lamb**  
with Dried Fig Stuffing, Blue Cheese Bread  
Pudding and Fig Au Jus

Pairing: *2011 Home Ranch Zinfandel*

### ~ DESSERT ~

**Chocolate-Pistachio Terrine**  
with Blueberries

Pairing: *2012 Petit Sirah*



- Myron & Marilyn  
Holdenreid (Owners)  
- Banyon Kirkendall  
(Winemaker)

