



CREEKSIDE WINE & FOOD PAIRING

A private, reserved table awaits you and your guests in the Picnic Grounds alongside the Winter Creek

**Begin your experience with the “New Release” Viognier
Pour from the chilled carafe into our signature etched glass for
you to take home**

**Your individual tasting includes five Vineyard Designate Wines
paired with Deirdre’s home-made family recipes**

M E N U

2017 VIOGNIER, DRY CREEK VALLEY

Poached Pear, Creamy Blue Cheese & Caramelized Sweet Onion Galette

2013 CLEARY RANCH PINOT NOIR

Filo Pastry wrapped roasted Cremini Mushrooms & Creamy Sonoma Goat Cheese

2015 SIMONCINI ESTATE ZINFANDEL

Garden Fresh Summer Ratatouille & home-made Grape Skin Flour Crackers

2013 “SERIO ROSSO” PROPRIETARY CABERNET SAUVIGNON BLEND

Muffuletta Sandwich with Italian Charcuterie & home-made Spicy Olive Tapenade

2013 “GLORIOUS” LATE-HARVEST MUSCAT CANELLI

**Deirdre’s home-made Meyer Lemon Cupcake with
Limoncello Cream Cheese Frosting**



Wine Club Members (limit 2) ~ \$95.00 per person, plus tax. Visitors ~ \$125.00 per person, plus tax.

11:00 AM & 2:00 PM seatings, Thursdays, Fridays & Saturdays. No pets, infants or guests under 21.

Reservations required, minimum seating four guests. Please call 707/433-8811.

Health Policy Agreement: www.simoncinivineyards.com