



Enjoy the seasons of the year with “Cicheti” (Chee-keh-tee), a custom found in Venice celebrating the tradition of the Italian family table where wine is paired with seasonal farm to table ingredients. “Le Quattro Stagioni” features four seasonal food and wine pairings throughout the year.

Salute!



2014 “Bollicini Rosa” Sparkling Pinot Noir

Pepper Jack Cheese & Basil Crackers

2015 “Serio Bianco” Proprietary Viognier Blend

Winter Squash Ratatouille on Crostini

2014 El Diablo Chardonnay, Russian River Valley

Cauliflower & Brie Soup

2013 Cleary Ranch Pinot Noir, Russian River Valley

Filo wrapped Mushroom & Creamy Sonoma Goat Cheese

2014 “Grande Rosso” Proprietary Zinfandel Blend

Braised Short Ribs on Polenta with SV Zinfandel

2014 “Robusto” late-harvest Zinfandel

Flourless Bittersweet Chocolate Cake



WINTER MENU AVAILABLE BY APPOINTMENT ONLY

JANUARY 1, 2020 THROUGH MARCH 31, 2020



\$95 per Guest, plus tax. Wine Club Discount applies (limit two).
Minimum seating four. No pets, infants or other guests under 21.

SIMONCINI VINEYARDS

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