



SPRING CREEKSIDE WINE & FOOD PAIRING

Reserve a private table in the Wine Cave

or

Picnic Grounds alongside the Winter Creek

Pour crisp Chardonnay from the chilled carafe into our signature etched glass, yours to take home

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

M E N U

2014 EL DIABLO VINEYARDS CHARDONNAY

Zucchini Fritter topped with Smoked Salmon & a dollop of Crème Fraiche

2013 CLEARY RANCH PINOT NOIR

Filo Pastry wrapped Cremini Mushrooms & Creamy Sonoma Goat Cheese

2016 SIMONCINI ESTATE ZINFANDEL

Springtime Ratatouille with Deirdre's Merlot Grape Skin Flour Crackers

2014 "GRANDE ROSSO" PROPRIETARY ZINFANDEL BLEND

BBQ Pulled Pork Hand Pie

2013 "GLORIOUS" LATE-HARVEST MUSCAT CANELLI

Meyer Lemon Pound Cake – Vanilla Ice Cream Sandwich

With a drizzle of house-made Limoncello



\$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