

The Eyrie Vineyards



HACIENDA DEL SOL
GUEST RANCH RESORT

WINE DINNER

Monday, October 19th

A 5-course dining experience paired with wines from Eyrie Vineyards.

\$250 Per Adult | Doors open at 5:30pm, Dinner starts at 6pm

PRESENTED BY CHEF RAMON DELGADO & SOMMELIER DAVID MILLS

RECEPTION

Pinot Gris Estate | 2023

Salmon Flight

Cold smoked | Gravlax | Tobiko-Crème Fraiche Tart

FIRST COURSE

Chardonnay Estate & 86 Chardonnay | 2023

Prosciutto-Wrapped Scallop

Shiitake | Rocket

Sumac-Honey Beurre Black & Demi Drizzle

THIRD COURSE

Pinot Noir Estate | 2022

Seared Prime Tenderloin & Muscovy Duck Breast

Hot Honey-Marionberry Demi Glaze

Tillamook Cheddar-Potato Pave | Buttered Haricot

SECOND COURSE

Pinot Meunier | 2022

Central CA Roasted Squab

Braised Cèpes | Silken Celeriac Root Puree | Pan Jus

FOURTH COURSE

Pinot Noir Sisters | 2022

Blackberry Entremet

Darjeeling Black Tea Liquor

