



**NOTRE VUE**  
ESTATE WINERY AND VINEYARDS

## **HARVEST WINEMAKER'S DINNER** **SEPTEMBER 15, 2018**

*Menu crafted by Chef Lisa Boisset & Winemaker Michael Westrick*

### **HORS D'OEUVRES**

2017 BALVERNE SAUVIGNON BLANC & 2017 ROSÉ OF PINOT NOIR

*Bellweather Farms Sheep Ricotta on Brioche, Summer Strawberry*

*Rose Compote, Genovese Basil*

*Crab Cakes with Remoulade*

*Brie and Fig Tart with Roasted Garlic*

### **FIRST COURSE**

2014 NOTRE VUE BURGUNDIAN STYLE BLEND

90% CHARDONNAY 10% VIOGNIER

*Mexican Gulf Shrimp, Baby Gem Salad with Goat Cheese, Grilled*

*White Peaches, Toasted Almonds, Meyer Lemon Vinaigrette*

### **SECOND COURSE**

2015 BALVERNE RESERVE PINOT NOIR – 90 PTS ROBERT PARKER

*Alder Smoked Duck Breast with Wild Mushroom, Dark Cherries,*

*Wild Rice Pilaf, Balsamic Drizzle*

### **THIRD COURSE**

2014 NOTRE VUE RHONE STYLE BLEND

94% SYRAH 3% MALBEC 2% CABERNET SAUVIGNON 1% CABERNET FRANC

*Char-Grilled Strip Steak with Summer Corn Relish, Roasted Mixed*

*Marble Potatoes, Tomato Confit, Red Wine Demi-glace Sauce*

### **FOURTH COURSE**

2015 NOTRE VUE BORDEAUX STYLE BLEND – 90 PTS ROBERT PARKER

37% CABERNET SAUVIGNON, 25% MERLOT 23% MALBEC 10%

PETITE VERDOT 5% CABERNET FRANC

*Cheese Plate*

*Sottocenere Al Tartufo, Aged Bellweather Farms San Andreas*

*Chai Spiced Dark Chocolate Truffle*