

NOTRE VUE

ESTATE WINERY & VINEYARDS

Notre Vue and Balverne Wines

Spring Celebration Luncheon - May 18, 2019

Menu crafted by Feast Catering

Passed Appetizers

Balverne Reserve 2018 Rose of Pinot Noir

Balverne Reserve 2018 Sauvignon Blanc

Wood Fired Crostini, Fromage Blanc & Green Tomato Jam

~

Antipasti Bite, Grilled Pear, Speck, Goat Cheese, & Pistachio Praline

~

Truffle Arrancini (Golden Risotto Balls), Filled with Fontina &
Topped with Pepper Mostarda

Plated Salad

2015 Balverne Reserve Chardonnay

Middleton Farms Strawberries & Baby Arugula

~

Redwood Hill Farms Goat's Cheese, Pistachios, Golden Balsamic & Olive Oil

Family Style Menu

Balverne Reserve 2015 Pinot Noir

Notre Vue Estate 2014 Rhone Syrah Blend

English Pea & Fava Bean Panzanella

~

Oak Grilled Breast of Farm Chicken, Lemon Verbena, Cucumber & Radish Favetta

~

Slow Roasted Marin Sun Farms Butchers Steak, Wild Cress & Horseradish Gremolata

~

Spinach & Bellwether Farms Ricotta Malfatti (Italian Dumpling Similar to Gnocchi)
Gypsy Peppers, Pine Nuts, Olives & Aged Vella Dry Jack

~

Artisan Breads From Our Partners at Revolution Bread, Local Olive Oil

Plated Dessert

Olive Oil & Polenta Cake

Spring Berries, Chocolate-Blueberry Gelato

