



Matthiason Wines Paired Dinner

4/19/2018

Apertif:

Matthiasson Rose 2017

Ham and Gruyere Gougère

Mushroom and Chèvre Tart

1st Course:

Matthiasson Chardonnay, Sonoma Coast "Michael Mara" 2014

Gravlax, Avocado and Local Asparagus Napoleon, Gaufrette Potatoes, Quail Egg

2nd Course:

Matthiasson Napa Valley White Wine 2015

Sweetbread and Softshell Crab Vol-au-vent

3rd Course:

Matthiasson Cabernet Sauvignon Napa Valley 2014

Housemade Gnocchi, Duck Confit, Prunes, 24 mo. Comté

4th Course:

Matthiasson Napa Valley Red Wine 2013

Rack of Lamb, Black Olive Crust, Spring Onion Piperade, Lamb Jus