

Winemaker Dinner

Join us for a five course dinner by **Executive Chef Moises Hernandez** paired with wines from the Thacher Winery portfolio & presented by legendary winemaker **Sherman Thacher**

WEDNESDAY JUNE 12

ARRIVAL 6 PM | DINNER 6:30 PM



1ST COURSE - 2023 PET NAT

fried zucchini blossom, herbed goat cheese, roasted red pepper coulis, sea salt

2ND COURSE - 2022 CHENIN BLANC

dungeness crab and corn salad, grilled peach, citrus beurre blanc, chili oil

3RD COURSE - 2020 CONTROLLED CHAOS

vietnamese-style pork spring roll, summer vegetables, cashew sweet chili sauce

4TH COURSE - 2019 ORIGINAL COPY

'kalbi' beef short ribs, vegetable stir fry, sweet and spicy glaze

5TH COURSE - 2021 VALDIGUIE

tempura vanilla ice cream, grilled pineapple, berry coulis

