

Artisan Monday Night Suppers

MARCH FEATURED WINERIES:

AARON WINES & PEACHY CANYON WINERY / THOMAS HILL ORGANICS

MARCH 1

FIRESTONE BREWING CO. / PIER 46 SEAFOOD MARKET

MARCH 8

RANCHERO CELLARS (AMY BUTLER) & J DUSI WINES / RINCONADA DAIRY

MARCH 15

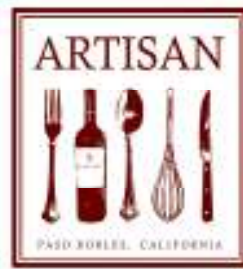
ANGLIM WINERY & ECLUSE WINES / DOS PASOS RANCH

MARCH 22

FOUR VINES WINERY / PEACOCK FAMILY FARM

MARCH 29

See menus below.....



Artisan Monday Night Supper

Aaron Wines & Peachy Canyon Winery / Thomas Hill Organics

March 1, 2010

Winter Radish and Sylvetta Salad, burrata, sherry, garlic toast

Rock Shrimp Bucatini, charred broccoli raab, bottarga, citrus, allepo pepper

Aaron, Petite Sirah Rosé, 2009



Grilled Lamb Spiedini, cavolo nero, ceci beans, pickled chile salsa verde

Duck Leg Confit, green garlic, meyer lemon risotto, pecorino

Crispy Braised Pork Belly, long cooked mustard greens, cippollini

Aaron, Petite Sirah, 2006

Peachy Canyon, Petite Sirah, 2006



Bittersweet Chocolate Terrine, coffee custard sauce and toasted pistachios

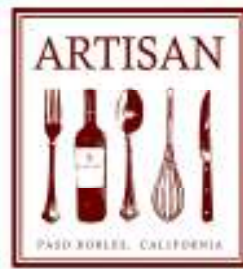
JoeBella coffee

\$38 per person

\$16 additional for above paired wine flight

no substitutions please

menu items subject to change due to availability



Artisan Monday Night Supper
Firestone Brewing Company and Pier 46 Seafood
March 8, 2010

“Fish and Chips”, malted vinegar aioli, cocktail sauce

Angels on Horseback, roasted marin miyagi oysters, bacon, creamed spinach, tabasco

Firestone Hefeweizen, Red Nectar Ale



Laughing Bird Prawn and Lobster Pot Pie, winter vegetables, butter pastry crust

Ale Steamed Salt Spring Mussels, spanish chorizo, grilled garlic parsley toast

Smoked Chili Caesar Salad, pretzel croutons, whole grain mustard and white anchovy

Firestone Union Jack IPA, Firestone Pale 31



German Chocolate Bundt Cake, milk chocolate ganache, barley wine gelato

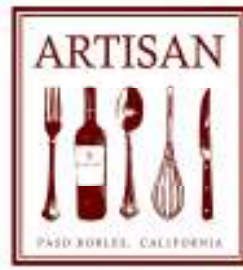
Firestone Abacus

\$38 per person

\$15 additional for above paired beer flight

no substitutions please

menu items subject to change due to availability



Artisan Monday Night Supper
Ranchero Cellars & J Dusi and Rinconada Dairy
March 15, 2010

Charcuterie and Cheese Plate, warm roasted almonds, castelvetro olives

Spring Green Salad, honey vinaigrette, candied pecans, la panza gold

Ranchero Cellars, Grenache Blanc/Roussanne "Chrome", 2008



Hearst Ranch Grass Fed Ribeye, crispy fried artichokes, sherry peppercorn sauce

Creamy Polenta, roasted chanterelles and pozzo tomme

Caramelized Brussels Sprouts, bacon, lemon and sage

J Dusi, Zinfandel "Dante Dusi Vineyard", 2007



Chocolate Éclairs, candied cocoa nibs

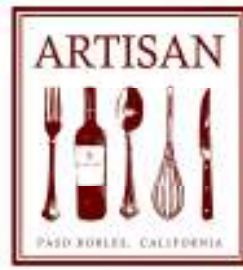
J Dusi, Zinfandel "Port", 2007

\$38 per person

\$18 additional for above paired wine flight

no substitutions please

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Artisan Monday Night Supper
Anglim Winery & Écluse Wines and Dos Pasos Ranch
March 22, 2010

Grilled Pork Baby Back Ribs, citrus bbq sauce, jalapeño cornbread

Spring Cabbage Coleslaw, pumpkin seeds, buttermilk vinaigrette

Anglim, Zinfandel "St. Peter of Alcantara Vineyard", 2007



Slow Roasted Beef Brisket, horseradish and sour cream mashed potatoes

Long Cooked Kale, lemon, garlic and chile

Barbecued Baked Beans, butternut squash, apples, ham hock

Écluse, Zinfandel/Syrah "Improv", 2007



Chocolate Pecan Pie, bourbon whipped cream, butterscotch ice cream

Ambrosia

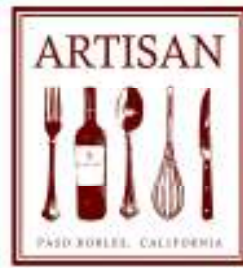
Écluse, Zinfandel "Port" Barrel Sample 2008

\$38 per person

\$20 additional for above paired wine flight

no substitutions please

menu items subject to change due to availability



Artisan Monday Night Supper
Four Vines Winery and Peacock Family Farm
March 29, 2010

Tomato Basil Marmalade, olive oil toast

Dixon Lamb Carpaccio, crushed red potatoes, romesco, green garlic

Fried Green Tomatoes, pt. reyes blue, arugula

Four Vines, Zinfandel "Martinelli Vineyard", 2007



Charred Natural Raised Tri-tip, oven roasted tomatoes, leeks, and hen of the woods

Farro Pasta Gratin, clothbound white cheddar, g3 beef bacon, red onion relish

Four Vines, Syrah "Phoenix", 2007



Bittersweet Chocolate Banana Split, candied pecans, cherry compote

Four Vines, Syrah Port, 2005

\$38 per person

\$22 additional for above paired wine flight

no substitutions please

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