



PRESENTS

Buena Vista
Est. 1857 | CARNEROS

WINEMAKER'S TABLE MENU

COURSE 1

*Grilled Locally Caught Calamari with Toasted Couscous,
Zen Gulch Farms Basil and Citrus-Fennel Vinaigrette*

2006 "Ramal Vineyards", Chardonnay, Dijon Clones

COURSE 2

*'Deconstructed' Salad of Anderson Farms Baby Beets with
Granny Smith Apples, Rogue River Creamery Farms
Blue Cheese and Candied Pecans*

2006 "Carneros Series", Pinot Noir

COURSE 3

*Shrimp "Fra Diavolo" with Crispy Polenta,
Grape Tomatoes and Sausalito Springs Watercress*

2006 "Ramal Vineyards", Chardonnay, Clone 17

COURSE 4

*Cannelloni of Red Wine Braised Shortrib,
Fromage Blanc and Spinach with Roasted Porcini and Cauliflower*

2006 "Ramal Vineyards", Syrah

COURSE 5

*Old Fashioned Apple Crumble Pie with Syrah Reduction Vanilla Bean Crème Brûlée
Mixed Berry Cobbler with Cinnamon Gelato*

\$79* Per Person

A full bottle of featured wine will be served with each course.

**Tax and Service Charge Not Included*