Laird Family Winemaker Dinner at Deetjens

with Rebecca Laird

Reception

2008 Red Hen Chardonnay Oak Knoll Ranch

Seared Diver Scallop

Sashimi Rolled with Pickled Vegetables, Seaweed Salad, Wasabi Soy, Creamy Mustard Sauce and Caviar 2011 Pinot Grigio Cold Creek Ranch

Grilled Squab

Crispy Pancetta, Napa Cabbage, Spaghetti Squash, Fig Balsamic Jus 2010 Pinot Noir Ghost Ranch

Roasted Rack of Lamb

Curry Garbanzo Beans Potato Cake, Lamb Jus 2007 Syrah Suscol Ranch

Grass Fed Filet Mignon

Roasted Sweet Potato Puree, Wild Mushrooms, Red Wine and Dark Chocolate Sauce 2009 Cabernet Sauvignon Flat Rock

Cheese & Fruit Plate

2008 Jillian's Blend

Executive Chef: Domingo Santamaria Sous Chef: Rene Esparza