

C O A S T
K I T C H E N



FLOWERS
Vineyards & Winery

Winemakers Dinner

Thursday March 22, 2018

Chantal Forthun, Winemaker

Paulo Mendoza, Executive Chef

Canapes

Foie Gras "Torchon"

Strawberry / Cracker / Sea Salt

Paired with:

'17 Sonoma Coast Rose of Pinot Noir

Salad

Beet Four Ways

Quinoa / Micro Sorrel / Timber Cove Olive Oil

Paired with:

'16 Sonoma Coast Chardonnay

Main

Sous-Vide Lamb Loin

Peas / Carrots / Gnocchi / Au Jus

Paired with:

'14 Camp Meeting Ridge Pinot Noir

Dessert

"Milk & Honey"

Humboldt Fog Cheese Gelato / Honeycomb / Almonds

Paired with:

'13 Moon Select Sparkling

\$105 per Person with Wine Pairings
(+ Tax & Gratuity)

Consuming raw or undercooked items can increase your risk of foodborne illness.

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Tasting Notes

'17 Sonoma Coast Rose of Pinot Noir

Elegant and distinct, with aromas of rose petals and subtle hints of strawberry and grapefruit. Bursts of fresh orange and lemon zest colorfully drive the palate and are delicately balanced with flavors of orange marmalade. A silky entrance on the palate coupled with fresh and uplifting acidity leaves you with signature coastal expressiveness.

'16 Sonoma Coast Chardonnay

Medium yellow in color. Aromas of straw, lemon verbena and honeysuckle mingle with layers of lemon meringue and lychee. Upon carry are flavors of lemon curd, honeydew and hints of star fruit and wet stone, balanced with a touch of fine grained tannin. The crisp finish is countered with a spicy note of white pepper and lingers with coastal minerality.

'14 Camp Meeting Ridge Vineyard Estate Pinot Noir

Engaging notes of raspberry, cranberry and orange zest are complimented by baking spices and forest floor with top notes of hibiscus and dried tea leaf. The palate is expressive, blending richness and elegance with a smooth entry, fine grained tannins and flavors of pomegranate and clove. Woven together with tension and verve, the minerality and coastal acidity highlight the long finish.

'13 Moon Select Sparkling

Expressive aromas of pink grapefruit, cherry blossom and toasted almond. Fine bubbles bring forth bright acidity complemented by a creaminess that creates balance. The palate is fresh, focused and lengthy, finishing with the smallest hint of citrus pith.