Basque Hotel Dinner Series
Welcome - November 21, 2019

Reception
Chef’s Selection of Hors d’oeuvres
- Rodney’s Vineyard, Dry Riesling, Santa Rita Hills 2016 -

First Course
Dungeness Crab Gratin, Brandy, Espelette
- Marcella’s, Grenache Blend, Santa Rita Hills 2016 -

Second Course
Bolinas Black Cod, Brussels Sprouts, Chorizo Vinaigrette
- Bien Nacido, Chardonnay, Santa Rita Hills 2015 -

Third Course
Spiced Braised Lamb Shank, Sunchokes, Persimmons, Pomegranates
- Pommard Clone, Pinot Noir, Santa Rita Hills 2015 -

Fourth Course
Goat Cheese Cake with Quince, Roasted Pine Nuts
- Warre’s Warrior, Ruby Port -