



VIDON VINEYARD



WINEMAKER'S DINNER AUGUST 8 - 6 PM CUVÉE

CHEF GILBERT HENRY

This charming venue in the heart of Carlton will provide guests a 6 course menu this intimate evening, paired specifically with each wine.

Winemaker Don will discuss the featured wine while Vicki talks about Gilbert's food pairings as they are leisurely tasted and sipped. Gilbert will make the occasional appearance when he can step away from the busy kitchen.

Menu

2013 CHARDONNAY
Amuse Bouche

2013 VIOGNIER
Prawns on a bed of rice with Thai basil sauce

2011 MIRABELLE C.115 PINOT NOIR
Pepper-crusting pork tenderloin with white beans and red wine reduction sauce

2013 TEMPRANILLO
Green salad with toasted hazelnuts and hazelnut vinaigrette

2010 BARREL SELECT PINOT NOIR
Planked King Salmon on semolina cake with a drizzle of roasted red pepper

2013 PINOT BLANC
A cheese course intermezzo ~ Asiago, Chevre, French double cream

2013 CAB FRANC
Flourless chocolate cake with Szechaun pepper



LIMITED SEATING FOR 30
\$85 PER PERSON GRATUITY INCLUDED