

The Rosemary

BUENA VISTA WINEMAKER'S DINNER **\$60 PER PERSON**

DECEMBER 4, 2019 | 5:30 PM COMMUNITY SEATING
| THE ROSEMARY

Sip on wines from the oldest vineyard in California presented by the Buena Vista Vineyard's founder, Agoston Haraszthy, who is also an eighteenth century Hungarian Count. Enjoy his tales while feasting on a Four-Course, Central European-Inspired Dinner.

MENU **UPON ARRIVAL**

*JCB N° 69 Brut Crémant de Bourgogne Sparkling Rosé —
Burgundy, France*

FIRST COURSE

*Paired with Buena Vista La Victoire Brut Rosé Champagne —
Champagne, France*

CLASSIC CHARCUTERIE PLATE

Black Forest Ham, Genoa Salami, Mortadella, Sharp White Cheddar, Cambazola, Emmentaler, Blackberries, Currants & Crostini.

SECOND COURSE

*Paired with Chateau Buena Vista 2017 Chardonnay —
Carneros, California*

HALF CORNISH GAME HEN SALAD

Roasted Half Cornish Game Hen atop a bed of Shredded Brussels Sprouts & Kale with Cranberries, Almonds, Pancetta & Blue Cheese Crumbles.

THIRD COURSE

*Paired with Chateau Buena Vista 2017 Pinot Noir — Sonoma
Coast, California*

WALNUT-CRUSTED SEA BASS

Chilean Sea Bass Fillet encrusted with Walnuts, then baked & topped with a Fig Beurre Blanc & Braised Fennel.

FOURTH COURSE

*Paired with Chateau Buena Vista 2015 Cabernet Sauvignon
— Napa Valley, California*

DECONSTRUCTED SHORT RIB GOULASH

Short Rib of Beef with Whipped Potatoes & Baby Carrots in Rich Sherry with Smoked Paprika & Gravy.

DESSERT

Paired with Coffee

MANGO FLAN

With Horchata Whipped Cream.