Valentine’s Day

Wine and Food Pairing

CELLARDOOR Winery

Welcome

Estate Blanc de Blancs sparkling wine - 2015

Savory chocolate bark

First Course

Viognier – 2014

Gravlax on top of a cucumber slice with a chive cream cheese

Second Course

Theron, (Rose)- 2016

Mixed greens salad with strawberries, candied pecans, goat cheese and a strawberry balsamic vinaigrette

Third Course

Pinot Noir – 2014

Roasted beet soup topped with ginger crème fraiche

Fourth Course

Puerto Viejo, (Red Blend) – 2014

High Hopes Farm Lollypop Lamb chop with a tamarind lime glaze

on a bed of pickled carrots

Fifth Course

Artist Series Aurora or Iron Gate (Red Blend) – 2015

Petit Filet with bordelaise sauce on top of potato confit

Sixth Course

C’est de l’Or (Fortified Red) - 2012

Chocolate covered strawberry with pink velvet mousse