



DOBBES

FAMILY ESTATE

Supper Series Dinner

Featuring Wine by Joe & Dobbes Family Estate Winery

Menu items may vary due to availability

1st Course

Paired with Wine by Joe Pinot Blanc

Feta Stuffed Pistachio Crusted Falafel Ball with a Pinot Blanc Reduction

2nd Course

Paired with Dobbes Grenache Blanc

Brown Butter Poached Sea Scallops with Radish, Scallions, Kalettes Crushed Pink Peppercorn and Fired Dill Fronds

3rd Course

Paired with Dobbes Grand Assemblage Pinot Noir

Crusted Sunchoke over Blistered Tomato Salad with a Creamy Herb Dressing ***Vegan**

4th Course

Paired with Dobbes Eola Amity Cuvee

Elk with Butternut Squash and Red Potato Mash, Crispy Kalette, Forest Foraged Demi

5th Course

Paired with Dobbes Grande Assemblage Syrah

Syrah Marinated Peach, Ginger Mascarpone, Candied Hazelnut Brittle