



EVENING WITH WINEMAKER MARK BERINGER



WEDNESDAY, FEBRUARY 20, 2019 | 6:30 P.M.
\$ 127⁰⁰⁺⁺ Per Person

FIRST COURSE

MAINE LOBSTER EGGROLL

Maine lobster and sautéed julienne vegetable eggroll in a
crème fraîche-caper dipping sauce

2016 Beringer Luminus Chardonnay

92 Points James Suckling / 91 Points Wine Spectator

SECOND COURSE

COHO SALMON

Grilled wild salmon filet with strawberry chutney

2015 Beringer Sonoma Coast Pinot Noir

92 Points James Suckling

THIRD COURSE

PASTA CASARECCE ALL' AMATRICIANA

Pasta tossed with guanciale, roasted onions, Parmesan cheese
and tomato sauce

2015 Beringer Quantum Red

91 Points James Suckling

FOURTH COURSE

FILETTO DI VITELLO

Seared veal tenderloin in a mushroom sauce

2014 Beringer Knights Valley Reserve Cabernet Sauvignon

93 Points Wine Spectator

FIFTH COURSE

WAGYU BURGER

Grilled wagyu burger served with sautéed spinach and roasted
bell pepper, topped with Boursin cheese in a blackberry dressing

2014 Beringer Private Reserve Cabernet Sauvignon

95 Points Wine Advocate

DESSERT

POACHED APPLE IN PORT WINE