

Round Pond

E S T A T E

Carpe Diem

WINEMAKER DINNER

SUNDAY, APRIL 30, 2017 | 6 P.M.

Welcome

PASSED APPETIZER UPON ARRIVAL

First Course

CRAB LETTUCE CUPS
HEARTS OF PALM, PEA SPROUTS,
MEYER LEMON OLIVE OIL

2016 SAUVIGNON BLANC

Second Course

MOROCCAN BABY LAMB LOLLIPOPS
FREGOLA SARDA, ROASTED GARDEN VEGETABLES,
CUCUMBER, LEMON YOGURT, BASIL OIL

2015 KITH AND KIN

Third Course

GRILLED NEW YORK STRIP
SPRING ONION PUREE,
ROASTED FINGERLING POTATOES, WILTED CHARD

2014 ESTATE RUTHERFORD CABERNET SAUVIGNON

Dessert

CHOCOLATE MOUSSE CAKE
BLOOD ORANGE WHIPPED MASCARPONE,
CANDIED PECANS

2013 RESERVE CABERNET SAUVIGNON

\$85 PP

f 707.224.0800 • 1001 SECOND STREET
CARPEDIEMWINEBAR.COM

