

Wine DINNER MENU

JUNE 16 | HERITAGE ROOM

RECEPTION

CHEF'S CHOICE OF APPETIZER

2016 Sauvignon Blanc

2015 Cabernet Franc

1ST COURSE

SPICY THAI PRAWN CAKES

2017 Syrah Rosé

Wakame Salad,

Pickled Cucumber, Fish Sauce

2ND COURSE

WILD ACRES BBQ ROAST HEN

2013 Classic Cuvee

Cinnamon Cherry Glaze,

Lemon Grass Risotto, Shaved Fennel Salad

3RD COURSE

BRAISED BEEF CHEEKS

2015 Malbec

Wild Mushroom Ravioli, Baby Arugula

DESSERT

CARAMEL WILD RICE DUTCH WAFFLE

2013 Pinot Noir STA. Rita Hills

Rhubarb Compote,

Ricotta Cheese, Toasted Hazelnuts

WINERY

BUTTONWOOD

CHEF

MICHAEL MANDERS



BUTTONWOOD
WINERY & VINEYARD

GRAND VIEW LODGE
— SPA AND GOLF RESORT —