

January 18th, 2025



CLINE

FAMILY CELLARS

Wine Pairing Dinner

— CHEF'S TASTE —

a small bite from the chef to start your meal

— FIRST COURSE —

2022 SEVEN RANGLANDS SAUVIGNON BLANC

Vanilla Poached Pear

*whipped yogurt, kumquat,
burnt honey vinaigrette, spiced oats*

— SECOND COURSE —

2023 CLINE CHARDONNAY

Pan Seared Scallop

*main lobster tail, tarragon crème fraîche,
butternut bisque, caviar*

— THIRD COURSE —

2022 GUST PINOT NOIR

Quail Two Ways

*smoked quail, maple glaze, juniper berry balsamic,
quail country pâté, persimmon jam*

— FOURTH COURSE —

2022 ANCIENT VINES ZINFANDEL

Sakura Wagyu Tenderloin Wellington

truffle duxelles, wintergreens, périgourdine sauce

— FIFTH COURSE —

2022 SNEAK RED BLEND

Chocolate Blackberry Ganache Tart

*chocolate ganache, blackberry gel, blackberry cremeux,
chocolate crumbs, caramel sauce*

Menu items subject to change without notice.