



Miner Family Winery

Wine Dinner

September 26th, 2024

AMUSE BOUCHE

TUNA & WATERMELON CRUDO

Lemongrass Ginger Sauce

Beverage Pairing: Miner Family, Sauvignon Blanc

FIRST COURSE

SEARED SCALLOPS

Parsnip Purée, Fennel Salad, Caviar

Beverage Pairing: Miner Family, Viognier

SECOND COURSE

BLACKENED SEABASS

Gnocchi, Swiss Chard, Brussel Sprouts, Tomato,
Crispy Leeks, Champagne Sauce

Beverage Pairing: Miner Family, Chardonnay

THIRD COURSE

PISTACHIO CRUSTED LAMB

Crispy Polenta Tots, Zucchini, Squash, Pearl Onion, Rosemary Jus

Beverage Pairing: Miner Family, Gary's Vineyard Pinot Noir

FOURTH COURSE

PRIME NEW YORK STRIP

Scalloped Potato, Exotic Mushrooms, Truffle, Demi-Glace

Beverage Pairing: Miner Family, Oracle Red Blend

FIFTH COURSE

COCONUT SORBET

Beverage Pairing: French Press Coffee or Tea

EXECUTIVE CHEF | *Vladimir Trivunovic*

GENERAL MANAGER | *David LaMarca*