

Red
Clover  Inn & Restaurant

“Sonoma”

Wine Dinner

December 7th, 2018

\$80.00 +tax & gratuity added

first course

Baked Camembert

local honey, poached grapes, grilled bread

MacMurray Ranch, Pinot Gris, Russian River Valley 2016

second course

Sea Scallops

creamy mushroom sauce

Chalk Hill, Chardonnay, Sonoma Coast 2017

third course

Apricot-Glazed Pork Belly

wilted winter greens, white grits

Hook & Ladder, Station Ten Red Blend, Russian River Valley 2014

fourth course

Grilled Skirt Steak

petite pommes frites, marrow foam

Francis Ford Coppola, Director's Cut, Cabernet Sauvignon, Alexander Valley 2015

fifth course

Chocolate Mousse

cherry compote

Dashe Cellars, Late Harvest Zinfandel, Dry Creek Valley 2015

Thank you for dining with us!

Chef de Cuisine Chef Mike Ryan & Sous Chef Tom Holland

The Red Clover Inn Staff

Menu is subject to change.