



Winemaker Dinner with Yorkville Cellars November 10th, 2016
Mendocino County Mushroom and Wine Festival

Amuse

Eld Inlet Oysters with Gravenstein Apple Mignonette
Yorkville Cellars 2011 Cuvee Brut

Crudo

Mendocino Coast Albacore Tuna Crudo (F/v Princess, Noyo Harbor) with Red Plum Habenero Sauce,
Chioggia Beets and Pigs Ears Mushrooms
Yorkville Cellars 2015 "Vin d'une Nuit" Rose of Malbec

Soup

Mendocino Maitake Mushrooms, Celeriac Purée and Mushroom
Dashi Broth
Yorkville Cellars 2014 Semillon

Seafood Intermezzo

Grilled Prawns, Wild Mendocino Chanterelles, Lemon Gelee and Chili Oil
Yorkville Cellars 2013 Amber Folly

Main

Pan-seared Porcini-encrusted CA Swordfish with Fortunate Farms aromatic Blue Pumpkin Purée,
Roasted Brussels Sprouts, Wild Mendocino Fresh Porcini Mushrooms and Balsamic Reduction
Yorkville Cellars 2013 M.PV. Malbec Petit Verdot

Dessert

Cabernet Sauvignon Poached Starkrimson Pears with Wild Mendocino Candy Cap Mushroom and
red wine reduction with Candied Walnuts and Star Anise Ice Cream
Yorkville Cellars Late Harvest Semillon-Sauvignon Blanc