

COACH'S LAKE DENOON

**AN EVENING OF FINE FOOD AND WINE
FEATURING WINES OF THE RODNEY STRONG VINEYARDS (CA)
WEDNESDAY, MARCH 18, 2020, 6:00 PM**

*Reservations and payment in advance required. Sorry, no refunds.
Food and wine selections subject to prior change without notice.
All wines available for purchase by the bottle to take home at special prices.*

WELCOME

[Sparkling wine TBD]

FIRST COURSE

PETITE LOBSTER ROLL

*Lobster salad in the traditional Maine style on a petite artisan roll
Rodney Strong Estate Vineyards Chalk Hill Chardonnay 2016*

SECOND COURSE

PEAR AND GOAT CHEESE SALAD

*Fresh strawberries, pears, local chevre, toasted almonds,
honey champagne vinaigrette, over seasonal artisan greens
Rodney Strong Estate Vineyards Charlotte's Home Sauvignon Blanc 2018*

THIRD COURSE

FILET OF BEEF MIGNON

*Roasted carrots, wild mushrooms, port wine reduction
Rodney Strong Alexander Valley Cabernet Sauvignon 2015*

FOURTH COURSE

BREAD PUDDING

*Dark chocolate, Luxardo cherries
Rodney Strong Gentlemen's Port (Limited Release) NV*

Price \$85 per person, plus tax and 20% gratuity. No substitutions, please.
Among life's vagaries are the risks associated with the consumption of undercooked foods.
These risks are mitigated by wine and convivial friendship.

SONOMA GROWN FOR OVER 50 YEARS

Our story begins over 55 years ago, when a celebrated American dancer named Rod Strong settled in Sonoma County to pursue a second lifelong creative passion: winemaking. Rodney Strong Vineyards was the 13th winery bonded in the newly discovered Sonoma County wine industry. A trio of winemaking paths crossed when Rick Sayre joined the team as Winemaker in 1979, and again when the Klein Family, 4th generation California farmers, purchased the winery in 1989 and initiated a renewed commitment of modern artisan winemaking. Through the years, Rodney Strong Vineyards has earned the reputation for critically acclaimed Single Vineyard and Reserve wines, stand out Estate releases and best-in-class Sonoma County varietal wines.

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