

## **On the Menu**

– 1st Course Reception –

### **Passed Hors d'oeuvres**

Demi Taste Squash Soup  
Mushroom Tart – Speck Ham

*Pairing – 2023 GSM Rosé (New Release)*

– 2nd Course –

### **Seared Tombo Ahi (local)**

Butternut Squash Puree – Pomegranate – Diced Butternut Squash

*Pairing – 2022 Viognier (New Release)*

– 3rd Course –

### **Sonoma County Lamb Sugo**

House Made Pommes Agnolotti – Huckleberry – Thyme Brown Butter

*Pairing – 2021 Syrah (New Release)*

– 4th Course –

### **Eye of Rib Eye**

Beef Tallow Roasted Potatoes – Roasted Shallots – Blackberry Bordelaise

*Pairing – 2021 Mourvèdre (New Release)*

– 5th Course –

### **Volo Dark Chocolate Crèmeux**

Toasted Marshmallow - Dried Blueberry – Devil's Food Cake

*Pairing – 2020 Syrah Port*

***Saturday, October 5<sup>th</sup> – from Noon until it's over***

***Valette Healdsburg – 344 Center Street, Healdsburg CA***

### **COST:**

**Crux Club Members**

**\$130 for TWO CASE members**

**\$150 for ONE CASE Members**

**\$175 for General Public**