



WINE & FOOD PAIRING EXPERIENCE

Retail \$70 pp | Wine Club \$55 pp

Thursday – Sunday from 11:00 a.m. to 3:00 p.m.

Prepared by Executive Chef Randal Torres & Sous Chef Isaac Bromby

*Embark on a culinary tasting experience featuring four gourmet courses
each expertly paired with Vina Robles' special release wines*

❧ FIRST ❧

Lobster Ceviche

Citrus marinated Pacific lobster tail,
Shanley Farms citron caviar, avocado mousse

2017 Albariño – Huerhuero

❧ SECOND ❧

Mushroom Risotto

Arborio rice, wild mushrooms, beef broth,
parmigiano reggiano cheese, white truffle oil

2015 Terra Bella – Syrah

❧ THIRD ❧

Grilled Filet Mignon

Prime center-cut filet, gorgonzola cream sauce

2013 Signature

❧ FOURTH ❧

Chocolate Fondue

Melted gourmet chocolate, fresh fruit, baked treats

2014 Petite Sirah – Creston Valley Vineyard

VINA ROBLES
VINEYARDS & WINERY