

SCHIED Vineyards

AT THE DORSET INN

FIVE COURSES WITH OPTIONAL PAIRINGS

THURSDAY, APRIL 25 | 6:00 PM



'VIN'

BLUEPOINT OYSTER ON THE HALF SHELL

Saber Brut Rosé Sparkling Wine Mignonette

SABER BRUT ROSÉ SPARKLING WINE

MONTEREY COUNTY CA NV

Mesa Del Rio Vineyard, Crisp and refreshing with hints of apple and cherry

LITTLE GEM SALAD

Creamy Honey Poppy Seed Dressing, BAYLEY HAZEN Blue Cheese, Blood Orange, Toasted Hazelnuts

SCHEID SAUVIGNON BLANC 2017

A perky array of melon, guava and citrus flavors balanced by a crisp acidity

LEMON & GARLIC SHRIMP

Sweet Potato Purée, Lemon Herb Dressed Arugula, Crisp Potato Net

DISTRICT 7 CHARDONNAY, MONTEREY CA 2017

Rich, refreshing; a lively blend of pear, pineapple and citrus flavors

GRILLED AKAUSHI STRIP STEAK

Roasted Morel Butter, Rosemary Demi Glace,

Charred Ramp Mashed Potatoes, Grilled Asparagus

STOKES' GHOST PETITE SIRAH, MONTEREY CA 2015

Inky and dark, full-bodied, intense, jammy, balanced tannins and long finish

DORSET RISING VERY DARK RED

CHOCOLATE BON BONS

Salted Caramel Crème Anglaise

SCHEID VDR (Very Dark Red)

HAIMES VALLEY MONTEREY CA 2014

63% Petit Verdot, 37% Petite Sirah, full-bodied, supple with firm chalky tannins

\$90 /person plus tax & gratuity | \$70 /person sans alcohol