

Old Vinings Inn
Goldschmidt Cellars Wine Dinner
January 30, 2014 7pm

Lobster 2 Ways

Sous Vide, coriander saffron broth

Samosa, citrus confit

*Paired with 2011 Boulder Bank Sauvignon Blanc,
Marlborough*

Venison Consommé, root vegetable garden, truffle mousse

*Paired with 2011 White Hart Pinot Noir,
Santa Lucia Highlands*

Beef 2 Ways

Braised Shoulder, sweet potato & parsnip puree

*Paired with 2010 Goldschmidt "Fidelity" Bordeaux style,
Alexander Valley*

Tenderloin, deep red wine reduction, bone marrow flan

Paired with 2009 Goldschmidt "Forefathers"

*Lone Tree Vineyard Cabernet Sauvignon,
Alexander Valley*

Chocolate Cherry Tart, pistachio ice cream,

chocolate covered espresso beans, raspberry gelee

*Paired with 2011 Victor Vineyards Roadside Red,
Zinfandel blend, Lodi*

\$85 per person plus tax and gratuity