



Old Vinings Inn

Roth Estate Spring Wine Dinner

May 29, 2014

Amuse

Scallops Crudo, chili & citrus juices

Paired with 2011 Roth Estate Sauvignon Blanc

One

*Smoked Quail, praline crumble, corn & pea shoots,
rich heirloom tomato flesh*

Paired with 2010 Roth Estate Sonoma Coast Pinot Noir

Two

Cedar Plank Wild Salmon, warm fava bean ragout, buratta

Paired with 2009 Roth Estate Alexander Valley Merlot

Three

Veal Roulade, oxtail duxelle, wilted spinach, Roth reduction

Paired with 2010 Roth Estate Alexander Valley

Cabernet Sauvignon

Finish

*Raspberry Mascarpone Semi Fredo, Oreo crust, bittersweet
chocolate ganache*

Paired with 2011 Roth Estate Alexander Valley Heritage

Red Blend

\$85 per person plus tax