



V. SATTUI WINERY

Wine & Food Pairing

WINTER MENU

2011 Prestige Cuvée

Marin French triple cream brie gratin
Sea salt potato crisps, apples, and peppadew peppers

2014 Los Carneros Chardonnay

Smoked salmon-artichoke cream cheese roulade
with Marcona almond dust & Meyer lemon zest

2013 Old-Vine Petite Sirah

House-cured bresaola, Barely Buzzed cheese, blood orange
segments and estate olive oil drizzle and pink sea salt

2012 Mt. Veeder Cabernet Sauvignon

Panino di St. Agur blue cheese, membrillo and
pomegranate balsamic

California Madeira

Salted caramel torta and vanilla bean gelato