



Valley Rock Inn

Passport Dinner Series

California Wine Dinner

Amuse-Bouche

HOG ISLAND OYSTER

Green Apple Mignonette, Celery Granita

ROEDERER ESTATE BRUT

Anderson Valley



First Course

OSETRA CAVIAR

Santa Barbara Uni, Chive Crème Fraîche,
Potato Rösti

FIRETREE "BUNNY HILL"

CHARDONNAY
California

Second Course

DUNGENESS CRAB CAKE

Meyer Lemon Aioli, Upland Cress

JOHN ANTHONY

SAUVIGNON BLANC
Napa Valley



Third Course

WILD MUSHROOM & RICOTTA CAPPELLETTI

Parmesan Rood, Shaved Black Truffle

RIDGE "THREE VALLEYS"

ZINFANDEL
Sonoma County

Fourth Course

BLOOD ORANGE-GLAZED DUCK BREAST

Braised Endive, Caramelized
Fennel, Pinot Noir Reduction

CROSSBARN BY PAUL

HOBBS PINOT NOIR
Sonoma Coast



Fifth Course

CABERNET-BRAISED SHORT RIB

Celery Root Velouté, Thumbelina Carrots

CHARLES KRUG CABERNET

SAUVIGNON Napa Valley

Dessert Course

MEYER LEMON TART

Burnt Rosemary Meringue, Toasted
Pistachio

QUADY "ESSENSIA"

ORANGE MUSCAT
California