



ALEXANDER VALLEY VINEYARDS



CYRUS[®] WINE DINNER

MENU

FIRST COURSE

Sautéed Dungeness Crab Cake,
Waldorf Salad, Jalapeño Aioli
2015 Estate Chardonnay

SECOND COURSE

Coffee-Crusted Tenderloin of Angus Beef,
Sautéed Savoy Spinach, Beef Jus,
Roasted King Trumpet Mushroom,
Anson Mills Carolina Gold Rice Grits Cake
2014 CYRUS

THIRD COURSE

VOLO Chocolate Tart, Espresso Salt,
Cherry Gastrique
2015 Salvation Zinfandel

Prepared By



JOIN US!

Inside AVV's Wine Cave!

Saturday, March 17, 2018

6:00pm

\$150⁺ Tax for Wine Club
(up to six people)

\$165⁺ Tax for Non Wine Club

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RESERVATIONS

Please contact

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<https://cyrusdinner2018.eventbrite.com>