



# ALEXANDER VALLEY VINEYARDS



## CYRUS<sup>®</sup> WINE DINNER

### MENU

#### FIRST COURSE

Crab, Avocado and Mango stack with Meyer Lemon Aioli, Tobiko Caviar and Arugula  
*2016 Alexander School Reserve Chardonnay*

#### SECOND COURSE

Roulade from Angus New York Strip accompanied by Duxelle, Garlic Roasted Broccolini, Soft Blue Cheese Polenta and a Cyrus Reduction  
*2015 CYRUS*

#### THIRD COURSE

Chestnut Pear Tart with a Hazelnut crust accompanied with a Hazelnut Brittle, Valrhona Cocoa Whipped Cream and Spiced Caramel  
*2016 Salvation Zinfandel*

Prepared By



## JOIN US

Inside AVV's Wine Cave!



Saturday, March 16, 2019

6:00pm

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

\$165+Tax for Non-Wine Club



### RESERVATIONS

Please contact

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<https://cyrusdinner2019.eventbrite.com>