



Estate Garden Luncheon

Saturday • July 15, 2017 • 12:00pm

Join us for a relaxing afternoon on the
Wetzel Family Estate garden patio for a gourmet
luncheon accompanied by your favorite AVV wines.

Luncheon Menu:

Strawberry Gazpacho - AVV Dry Rosé of Sangiovese, basil crème fraiche

Roasted Cremini Mushroom Bisque - chardonnay thyme reduction

Little Gem & Red Leaf Lettuce Salad - toasted shaved almond, charred estate torpedo onion &
thyme vinaigrette

Cherry Tomato & Bocconcini Salad - basil, baby arugula, basil vinaigrette

Summer Squash - brown butter, fleur de sel

Alexander Valley Farms Dry Farmed Potatoes - citrus thyme butter

Spice Seared Pork Tenderloin - merlot glazed estate carrots, brown clamshell mushroom, Alexander
School Reserve rosemary demi glace

Costeaux Bakery Fresh Baked Bread - AVV estate olive oil

All served with:

2015 Estate Chardonnay

2015 Wine Club Reserve

Dessert:

Preserved Black Pepper Strawberries- buttermilk quick bread, tahitian vanilla chantilly cream farm
egg crème anglaise, gastrique

2014 Salvation Late Harvest Zinfandel

\$40 for wine club members (for up to 6 people) • \$55 for non-wine club member guests.

RSVP online

<https://gardenluncheonsummer17.eventbrite.com>

or contact Kristy Ramirez at 800.888.7209 x 113 or Kristy@avvwine.com