



## FESS PARKER WINERY DINNER

MARCH 7, 2018

### COURSE I

#### SEARED DAY BOAT SCALLOP

peach & nectarine salsa | mint | marcona almond

*2015 SANTA BARBARA VIOGNIER*

*SANTA YNEZ VALLEY*

### COURSE II

#### CRAWFISH PIE

Louisiana crawfish tails | sherry tarragon cream a la Newburg |  
aged Gruyere | buttered pie crust

*2015 ASHLEY'S CHARDONNAY*

*STA. RITA HILLS*

### COURSE III

#### RED CHILE SPARE RIBS

guajillo rubbed & pecan smoked | cherry sage bbq glaze |  
shitake fennel slaw

*2013 STA. RITA HILLS PINOT NOIR*

*2015 CLONE 115 PINOT NOIR*

*STA. RITA HILLS*

### COURSE IV

#### CRACKED PEPPERCORN ELK TENDERLOIN

smoked blackberry reduction | poblano smashed potatoes |  
wilted spring greens

*2013 BIG EASY RED*

*SANTA BARBARA COUNTY*

### DESSERT COURSE

#### STRAWBERRY SHORT CAKE

sweet biscuit | lemon vanilla cream | pecan dust

*2016 RIESLING*

*SANTA BARBARA COUNTY*