

ABOUT JEREMY'S ON THE HILL

We offer fresh, seasonal, organic, healthy, local and outstanding cuisine. As a family owned and operated business, we specialize in fresh and sumptuous steaks, seafood, burgers, salads, desserts and more, and are proud to be one of Julian's finest restaurants. Our philosophy behind California cuisine is keep it fresh, keep it simple, and keep it tasting great.

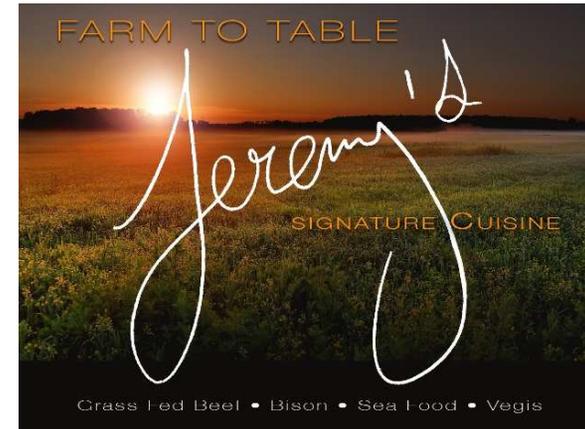
Jeremy's on the Hill has become Southern California's destination restaurant at the gateway to the romantic old gold mining town of Julian, in the mountains above San Diego. As a part of our commitment to healthy foods, we also offer gluten free, vegetarian and vegan options. Our specialty desserts are all hand-crafted and a delight for the senses.

We feature an amazing variety of micro-brewed beers, some on tap from a local brewery, hard ciders and champagnes, as well as an array of California wines, some locally grown and produced.

We take pride in providing an atmosphere that promotes family friendliness while still providing for romantic intimacy. We have a comfortable home style indoor dining area with separate dining rooms, .

ABOUT LA SERENISSIMA VINEYARD AND WINERY

From the beginning our goal has been to cultivate high quality grapes that would express the passions & traditions of classic Venetian estate wine making. The first grape vines planted in 1999 were the red wines for which this area is particularly suited—Cabernet Franc, Cabernet Sauvignon, Merlot and Syrah. Our first wine, brought out in 2001, was a Cabernet Sauvignon and with it we designed the signature label you see today. Within a few years we added a traditional, rare Italian white grape, Arneis. Arneis, finicky, not suited for mass production but capable of superb wine, is particularly dear to John's heart because it was almost lost and he has a passion for recovering lost treasures. We also added the black Tempranillo grape which makes a robust red wine. Our second white wine, Pinot Grigio, was released for the first time in 2015. Sustainable agriculture and organic farming practices (no fertilizers, herbicides, insecticides and minimal watering) generate low grape yields but exceptional fruit quality. Traditional practices characterize the winemaking from careful harvest to oak barrel fermentation. Our wines are racked- not filtered- to achieve a greater depth of character.



Together With

La
SERENISSIMA



Vineyards & Winery

Proudly Presents

“Wine Pairing Dinner”

Sunday, March 24, 2019 at 5:00 PM

Featuring the marriage of dishes especially selected by The Cordon Bleu trained chef and wines estate bottled in the Italian tradition

Marriage made in heaven, blessed by nature and
crafted by extraordinarily gifted hands.

MENU

Amuse-Bouche

Mini Caprese Skewers with Candied Prosciutto drizzled with Balsamic
Reduction

Paired Beautifully With

2017 Arneis - Rare white varietal aromatics of green apple, lime, and
pears jump from the glass.

Salad

Friese, Apple, Scallops with a Pinot Grigio Vinaigrette

Delightfully With

2017 Pinot Grigio - The palate is fresh and crisp.

Starter

Duck Raviolis Merlot-Marsala Demi-Glace and Cremini Mushrooms

Savor With

2014 Merlot - Brawny and full bodied yet remarkably smooth.

Entre

Lamb Chop with Seasonal Spring Time Vegetable Ratatouille

Enjoy Slowly With

2014 Syrah - Smooth and rich, produced in the finest old world tradition.

Finale

Cheese Plate with Small chocolate – Aged White Cheddar, Humboldt
Fog, Manchego, Reblochon and Coffee

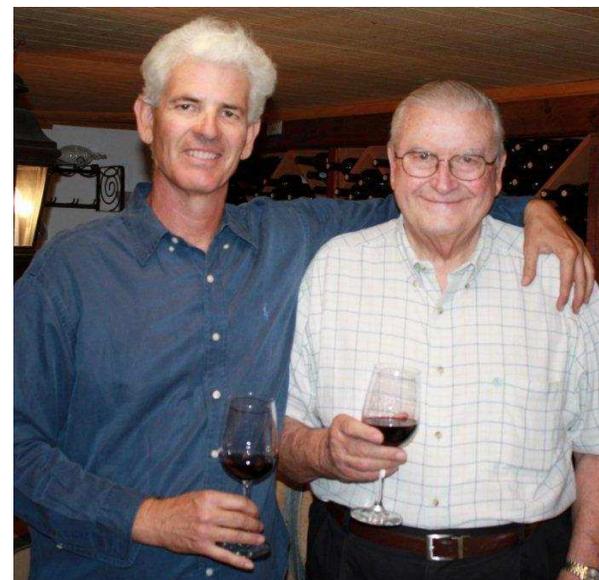
A Taste of Each With

2014 Cab Franc - Brilliant and forward yet surprisingly complex as it
develops in the glass, palate, or decanted.

Our Hosts:



**Chef Jeremy Manley, General Manager and
Chef's Mother, Teresa, Certified Sommelier
and Chef's Sister, Brigida.**



**Tony and John Tiso – the best vintners
on the globe.**