



Hatfield Creek Vineyards & Winery with Jeremy's on the Hill

Wine Pairing Dinner • Sunday, April 28th • Arrive at 4:45, Seated Dinner at 5:00.

\$95 per person. 16oz Served. RSVP to Jeremy's on the Hill 760.765.1587

First Course

2016 Estate Zinfandel

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Endive Salad with Roasted Figs, Goat Cheese, Balsamic/Zinfandel Reduction, and Spiced Candied Pecans.

Tasting Notes: The delightful flavors of raspberries and blackberries play well with the sweet notes of this salad. The earthiness of the goat cheese and the spice in the nuts balance with this estate Zinfandel.

Second Course

2016 Estate Petite Sirah

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Stuffed Red Bell Peppers of Lentils, Zucchini, Asparagus and Melted Goat Cheese.

Tasting Notes: This full bodied wine pairs well with the heartiness of the stuffed peppers and the asparagus. The goat cheese complements the earthy notes of this wine.

Third Course

2017 Estate Fonzi Field Blend (50/50 PS & Zin)

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Bison Bolognese over Zucchini Noodles (Zoodles) with Parmesan Cheese and Roasted Garlic Toast Points.

Tasting Notes: Full bodied yet nuanced, the delicate notes pair well with the leanness of bison and are not overpowered.

Enjoy the rich notes that play off the equally rich parmesan and garlic.

Fourth Course

2016 Syrah

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Hatfield Creek Syrah Braised Short Ribs with Cheesy Potato Gratin and Broccoli Rabe.

Tasting Notes: Deep flavors of black pepper, leather, dark chocolate and oak from this Syrah are marinated into these tender short ribs. To say the least, this is a perfectly delicious pairing!

Fifth Course

2016 Estate Zinsational Port-Style Wine

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House-Made Chocolate Dipped Biscotti.

Tasting Notes: Chocolate and red wine are not usually complimentary pairings, but the high alcohol and natural chocolate undertones make this a delectable choice.

20% Gratuity will be included for your dining convenience.