

Please join us **WEDNESDAY, NOVEMBER 29TH** at **6:30 pm**
for a dinner presented by Executive Chef Charles Miller
\$125 per person plus tax and gratuity - Wine will be available for retail purchase

We are thrilled to have Jack Seifrick join us for a special evening with Cast Wines!
Jack will be sharing stories and wine from this incredible Geyserville region.

-Chef's Amuse Bouche-

Paired with Cast Sparkling Blanc de Noirs

-Roasted Corn & Serrano Chowder-

Paired with Cast Ghianda Rose Vineyard Chardonnay

-New Zealand Lamb Lollipops with a Port Wine Reduction-

Paired with Cast Bacigalupi Vineyard Pinot Noir

-Intermezzo - Henry's Homemade Pomegranate Sorbet-

-Grilled Spinalis with a Wild Mushroom Diane sauce-

served with boulangère potatoes & salted baby vegetables

Paired with Cast Invocation Red Blend

-Deconstructed Almond Joy-

coconut macaroon with Henry's Homemade chocolate ice cream,
a warm chocolate ganache, & toasted almonds

Paired with Cast Estate Vineyard Zinfandel



*The stories, informed from explorations will make themselves
into the wine, enriching them, and our guests. – CAST*