



The World Tour of Pinot Noir Pairings

Friday, March 6

Reception

2017 Cono Sur Sparkling Rosé, Bio Bio Valley Chile

First

Grilled Chilean sea bass over potato leek puree
2018 Amelia Chardonnay, Limari Valley Chile

Second

Grilled lamb loin with a red wine sauce
2017 Amelia Pinot Noir, Limari Valley Chile

Third

Fettucine with mixed seasonal mushrooms with white truffle oil
2016 Chalone Vineyard Estate Grown Pinot Noir
2016 Chalone Vineyard Estate Grown Reserve Pinot Noir

Fourth

Grilled rib eye steak with extra virgin olive oil and sea salt,
seasonal vegetables
2017 Domaine Nico Grand Père Pinot Noir
2017 Domaine Nico La Savante Pinot Noir

Fifth

Poached pear in red wine, a touch of cinnamon
with melted affinois
2012 CedarCreek Block 4 Platinum Pinot Noir