



4-Course Balletto Winemaker Dinner

Friday March 11th ~ 6:00 pm

*With special guests
John Balletto, Owner
Anthony Beckman Winemaker*

First Course

French Garden Baby Beet Salad

Bed of Organic Lettuces, Laura Chenel Goat Cheese,
Candied Marcona Almonds, Raspberry-Balsamic Reduction
Balletto Pinot Gris, Russian River Valley 2013

Second Course

Pan Seared Halibut

Israeli Couscous, Raisins, Carrots, Truffle Sauce
Balletto Chardonnay, Russian River Valley 2013

Third Course

Niman Ranch Braised Short Ribs

French Garden Celery Root and Potato Puree, Braised Greens, Organic Farm
Vegetables, Wild Mushrooms, Bacon, Red Wine Reduction
Balletto Syrah, Russian River Valley 2013

Fourth Course

White Chocolate-Raspberry Cheesecake

Sweet Cream Balsamic Reduction
Balletto Pinot Noir, Sexton Hill 2014

Arturo Guzman, Executive Chef

(Vegetarian options available by request)
\$79.00 per person plus tax and gratuity