

Wines from Napa Valley
BGCC wine dinner
September 20th 2018

Wine dinner will start with a sparkling white wine and passed appetizer, as guest socialize. At this point the kitchen staff will be introduced along with a brief summary of the night and region that will be touched upon.

Appetizer: sparkling white
Bri and baked apple crostini topped with one whole blanched pecan

First Pairing: white blend
Hamachi salad with apple, lemon, and baby arugula blue cheese, and beet
This dish will be served in a circular pattern of sliced beets, forming a round area for Hamachi salad to be placed. Hamachi will be cubed and tossed with apple, lemon, blue cheese and arugula. Topped with micro dikon radish.

Second Pairing: Zinfandel
Fried ravioli stuffed with kale and garlic, topped with toasted walnuts and pecorino cheese, with red pepper sauce. Sauce will be plated first with ravioli on top and a sprinkle of pecorino cheese and toasted walnuts,

Third pairing: cabernet
Braised lamb shanks, kale, cambozola cheese, pine nuts and rosemary
Lamb and kale will be main focus of this dish, the cambozola cheese will be spread onto the plate with the pine nuts and rosemary sprinkled over lamb and kale. Lamb jus will be served over the top of the dish.

Fourth Pairing: pinot noir
Game hen with celery root puree, smoked almonds and dried fig and current. Hen filets will be seared and sliced thin, with celery root puree as a starch on the plate. Figs and current will form the base of the sauce.

Fifth pairing: desert