



**Winemaker Lunch  
HKG LUNCHEON  
AT HOP KILN WINERY  
Prepared by Chef Renzo Veronese  
September 3, 2010**

Paired with HKG Pinot Grigio and HKG Rosé of Pinot Noir  
Russian River Valley Estate

**ROLATINI DI ZUCCHINI**

Thinly sliced zucchini rolled with goat cheese, diced fresh  
tomatoes & bread crumbs – drizzled with truffle oil

**FICHI CON FORMAGGIO STRACCHINO**

Roasted fig stuffed with Crescenza cheese  
drizzled with balsamic reduction

**PROSCIUTTO CON MELONE**

Fresh melon wrapped with San Daniele prosciutto

Paired with HKG Chardonnay Russian River Valley Estate

**INSALATA DI MARE**

Dungeness crab and avocado salad served over Kenwood Inn & Spa  
heirloom tomatoes with fresh lemon-oil vinaigrette

Paired with 2008 HKG Pinot Noir Russian River Valley Estate

**SALMONE ARROSTO CON CAPELLINI**

Roasted local wild salmon with puttanesca sauce over capellini pasta

Paired with 2007 HKG Pinot Noir Russian River Valley Estate

**FORMAGGI e DOLCE**

Local Bellwether Farms Pepato & Pt. Reyes Blue cheese  
served with fresh honeycomb and Chocolate Pinot Truffles

