



LA FOLLETTE

Winemaker Dinner
Friday, September 2, 2011

black pig bacon BLT sliders

2009 La Follette Manchester Ridge Chardonnay

~

halibut conserva stuffed piquillo, smoked paprika romesco, parsley leaf

2009 La Follette Sangiacomo Pinot Noir

~

grilled tolenas farm quail, farro + sungold cherry tomato salad, backyard marjoram,
roasted fennel

2009 La Follette Van der Kamp Pinot Noir

~

sonoma lamb shoulder, chick pea tagine, mint verde

2009 La Follette DuNah Pinot Noir

~

macbryde farm peach + raspberry melba cobbler, vanilla bean gelato

Taylor maid coffee

Chef Duskie Estes
zazu restaurant + farm | bovolo | black pig meat co.

TRICORBRAUN™
winepak
the power of options