



Dutton Ranch

Honorary Chair Winemaker Dinner

Saturday, September 3, 2011

Hors d' oeuvres

Grilled Shrimp with Rosemary and Garlic

Marinated in lemon and olive oil, skewered and grilled

Spicy BBQ Pulled Pork and Napa Slaw on Miniature Bun

Salami & Grande Provolone Baguette

Parmesan Cheese Straws

Housemade and crispy

Buffet

Grilled BBQ Tri Tip, Caramelized Onions

Pinot noir steak sauce, housemade Worcestershire sauce & chimichuri

Roasted & Spiced Potatoes

Grilled Ortiz Brothers Summer Squash, Peppers & Eggplant

Grilled and served room temperature

“The Patch” Tomato & Mozzarella Salad

Served with slices of beefsteak & locally grown tomatoes, fresh basil leaves and roasted garlic. Topped with extra virgin olive oil and balsamic vinegar.

Roasted Corn Salad

White and yellow corn, red onion, snap peas, Lima beans, Prommeroy mustard, hazelnut oil, Sherry vinegar. Tossed with baby frisee.

Fill Circle Hearth Baked Artisan Bread

Dessert Buffet

Dutton Gravenstein Homemade Apple Piet

Dutton Gravenstein Apple-Prune Cake

Vanilla Bean Icecream

Flying Goat Coffee & Tazo Teas

