

# Signature Wine Dinner Series



June 14, 2017

Featuring  
**ANNE MOSES**  
**FOUNDER OF PATZ & HALL WINERY**

## HORS D'OEUVRES



*Patz & Hall, Chardonnay, Russian River Valley, 2014*

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## SCALLOP CEVICHE

smoked salt, olive oil, orange-ginger vinaigrette



*Patz & Hall, Chardonnay, Hyde, Carneros, 2014*

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## KALE & EGG RAVIOLI

morels, pork belly, mustard seed



*Patz & Hall, Pinot Noir, Sonoma, 2014*

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## BISON STEAK & GRILLED LOBSTER TAIL

crazy corn, jalapeño bearnaise



*Patz & Hall, Pinot Noir, Gap's Crown, Sonoma Coast, 2013*

*Patz & Hall, Pinot Noir, Pisoni Vineyard, Santa Lucia Highland, 2014*

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## CHEESECAKE PANNA COTTA

grilled peach, pinot noir sorbet



*Patz & Hall, Pinot Noir, Jenkins, Russian River Valley, 2014*

**\$135 PER PERSON**  
(tax and gratuity not included)

## The Wines

### CHARDONNAY, HYDE, CARNEROS, 2014

Lovely candied orange zest aroma mingles with layers of guava, green apple, fennel and exotic jasmine. On the palate, a lovely flowing texture, flinty minerality and a touch of smokiness.

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### PINOT NOIR, SONOMA, 2014

Inviting aromas of warm cherry cobbler, butter crust, cinnamon, clove and Mexican chocolate, as well as hints of menthol and fresh leather. On the plate, this wine is smooth and elegant, with creamy tannins supporting abundant layers of sweet, pure fruit.

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### PINOT NOIR, GAP'S CROWN, SONOMA COAST, 2013

Layers of dark chocolate, damp earth, porcini mushroom, cherry, plum and dried cranberry. On the palate, this mix of savory and sweet elements continues, gaining depth and momentum to a silky smooth finish.

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### PINOT NOIR, PISONI VINEYARD, SANTA LUCIA HIGHLAND, 2014

Super-concentrated, liqueur-like aromas of Bing cherry, plum, cassis, and cola followed by notes of toasted cashews, ginger and clove. The palate shows voluptuous flavors of red currant, cherry and milk chocolate.

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### PINOT NOIR, JENKINS, RUSSIAN RIVER VALLEY, 2014

Layers of spicy cherry, moist forest floor and sea spray on the nose. The palate, with supple tannins and red fruit flavors of raspberry, plum and pomegranate. Underscoring it all are hints of burnt almond toffee and cocoa.

**TAVERN 62**

BY DAVID BURKE