



*Remington's*



**Chalk Hill Estate Wine Dinner  
Tuesday, October 30, 2018  
6:30 PM**

Menu:

Reception Wines:

*Chalk Hill Rosé, 2016*

*Chalk Hill Sonoma Coast Pinot Noir, 2015*

Cheese & Charcuterie

Crudite Platter

1st Course

*Chalk Hill Sauvignon Blanc, Chalk Hill, 2015*

**Shrimp and Scallop Mojo**

Avocado Crema, Roasted Corn Grits

2nd Course

*Chalk Hill Chardonnay, Chalk Hill, 2015*

**Baby Arugula Salad**

Grilled Fennel, Yellow Tomato, Marinated Beets,

Pistachio Encrusted Goat Cheese, Raspberry-Champagne Vinaigrette

3rd Course

*Chalk Hill Estate Red, Chalk Hill, 2014*

**Six Hour Red Wine Braised Short Ribs**

Cauliflower and Farro Gratin, Wok Charred Broccolini,

Natural Red Wine Demi-Glace

4th Course

*Chalk Hill Red Wine, Sonoma County, 2015*

**Dark Cherry Chocolate Mousse Cake**

Fresh Seasonal Fruit, Whipped Cream, Chocolate Ganache

Coffee, Tea, Decaffeinated Coffee and Tea

**\$75 PER PERSON**

(plus tax and gratuity)

***Featured wines will be available for purchase at favorable prices.***

***See our managers, Rob or Jessica, for details and pricing.***

Menu and Wine Pairings Subject to Change