

# *The* CALLING

## VIP New Release Wine and Food Pairing Tasting Menu

### 2014 JEWELL VINEYARD CHARDONNAY

Notes of stone fruit, citrus, melon, toasted nuts, and vanilla bean

*Total Cases Produced: 220*

*Paired With*

### ORA KING SALMON RILLETTE EN CROUTE

Apple-shallot relish, dill, lemon thyme, smoked puff pastry, caper powder

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### 2014 SUNNY VIEW PINOT NOIR

Aromas of bing cherry, fresh raspberry, and cranberry

*Total Cases Produced: 240*

*Paired With*

### BROILED QUAIL LEG

Black pepper bacon, roasted pear, farro

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### 2014 PATRIARCH PINOT NOIR

Presents ripe stone fruit, hedgerow berries and redwood

*Total Cases Produced: 250*

*Paired With*

### RABBIT TORTELLINI

Root vegetable variations, roasted rabbit jus, pecorino

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### 2013 OUR TRIBUTE BORDEAUX-STYLE BLEND

Layers of coffee, ripe black plum and cinnamon, with notes of blackberry, vanilla, and cocoa

*Total Cases Produced: 250*

*Paired with*

### CHARRED FLATIRON STEAK

Wild mushrooms, fondant potatoes, bordelaise sauce

The Calling Sommelier, Summer Jeffus

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Dry Creek Kitchen Chef, Scott Romano