



# ZD WINE DINNER

November 20<sup>th</sup> at 6:30pm

## COCKTAILS & HORS D'OEUVRES

### COURSE ONE:

Goat Cheese Pear Salad  
2016 ZD Chardonnay, Carneros  
*Bright Aromas of Pear, Orange Blossom & Lime Mingled with  
Floral Notes & Sweet Vanilla*

### COURSE TWO:

Venison, Blackberry Emulsion, Pumpkin Seed Gremolata  
2017 ZD Founder's Reserve Pinot Noir, Carneros  
*Ripe Plum, Blackberry & Cherry, Hints of Rhubarb,  
Toasted Hazelnut, Sweet Vanilla & Cedar*

### COURSE THREE:

Espresso Encrusted Domestic Lamb  
Vanilla Butternut Squash Puree & Herbed Walnut Pesto  
2010 Cellar Release Cabernet Sauvignon  
*Plum, Cassis, Mulberry, Clove & Cinnamon, Rich Tannins*

### COURSE FOUR:

Cranberry Mandarin Bread Pudding, Traditional Anglaise  
50th Anniversary ZD Sparkling Cuvee  
*Fresh Aromas of Tangerine, Green Apple, Ripe Pear  
with Bursting Flavors of Peach & Candied Lemon*

**\$195 per person ++**

**Call 941.592.4630 to RSVP**

*Café Europe*

ESTABLISHED 1973