



[MEET OUR WINEMAKERS]

Feb 18th 5pm -7pm

PEAY WINERY

Sonoma Coast

Meet Andy Peay, owner



PETRA TRIO & WINE TASTING

Each wine paired with Chef's creations inspired by PEAY wines

Petra trio & wine flight	25
Taste just the wines	12

[wines]

Estate Chardonnay 2009
Sonoma Coast

The nose shows youthful pear and lemon/vanilla custard notes. With time the robustness of flavors will become part of the vibrant and powerful wet slate, citrus. The finish is brisk and persistent.

Estate Pinot Noir 2009
Ama, Sonoma Coast

The nose is quite seductive with dark, brandied cherry notes framed by brown spices including cinnamon, nutmeg and clove. These are not simply overt oak influenced notes but part of the spiciness of the clones that make up this cuvéé.

Estate Syrah 2009
La Bruma, Sonoma Coast

Intense lilac quality accompanied by blue fruit and cinnamon stick. The mouth is full of deep fruit and iron qualities providing ballast. Its depth of fruit is balanced with a white pepper finesse.

[trio]

Broccolini, Potato and Cheese Frittata

Mouthwatering combination of herbs, roasted red bliss potatoes, fresh broccolini and NY cheddar in an Italian style omelet tartlet.

Orzo Stuffed Roasted Tomato

Roasted roma tomato filled with a medley orzo pasta, fresh cut vegetables, oregano and lemon. Topped with feta and a hint of olive oil.

Portabella Steak Tarts

Crispy pastry shell of garlic spread and organic greens lay the bed for marinated portabella mushrooms and seared seasoned tri tip.