



at Mammoth Rock 'N Bowl

3029 Chateau Road, Mammoth Lakes, CA 93546

Presents

A Winemakers Dinner

Featuring the cuisine of Chef Frederic Pierrel

and

Mineral Wines by Winemaker Brett Keller



THURSDAY, OCTOBER 23rd – 5:30 PM

\$65pp * for reservations call 760-934-4200

First Course

Salted cod brandade on ciabatta garlic rubbed crostini

2013 Viognier

Aromas of peaches and passionfruit greet your senses, followed by apricot, citrus and tropical fruit flavors

Second Course

Day boat eastern scallops a la plancha, julienned young vegetables, lobster butter mango salpicon

2013 Vino del Oro

This Rhone-style blend is our Estate Grown blend of 55% Roussanne and 45% Viognier.

Lemongrass, honeysuckle and floral aromas with flavors of tropical and stonefruits.

Main Course

Braised short ribs merchant de vins, local picked marinated porcinis on celeriac mash

2011 Cabernet Franc

Aromas of cherries, a floral note of violets and a touch of white pepper spice gives way to elegant flavors of black cherry, blackberry and currant. **ORANGE COUNTY GOLD!**

Dessert

Petite Sirah infused brownie with dark berries ice cream & blueberry balsamic reduction drops

2009 Petite Sirah

Our most celebrated and MONSTROUS wine to date, with outstanding balance and dense, dark texture. Has layers of Blackcurrant, Blueberry and Blackberry Jam.

ORANGE COUNTY GOLD! BEST OF CLASS OF REGION * California State Fair