

California Zinfandel Wine Dinner

Wednesday, September 26th · 6:30pm · \$125 all inclusive

Hosted by Sandy Block, Master of Wine

First Course

Roasted-Pumpkin Broth
with bleu cheese and apple crostini

Ravenswood Zinfandel, Lodi, 2004
Ravenswood Zinfandel, Mendocino, 2001

Second Course

Coffee-Dusted Seared Rare Tuna, Fig and Rocket Salad
dressed with star anise vinaigrette

Elyse "Korte Ranch" Zinfandel, Napa Valley, 2005
Ridge "York Creek" Zinfandel, Spring Mountain, 2004

Third Course

Bacon-Wrapped Cod
with roasted morel mushrooms and parmesan grits

Ridge "Geyserville" Zinfandel, Alexander Valley, 2004
Ridge "Ponzo" Zinfandel, Russian River, 2002
Ridge "Lytton Springs" Zinfandel, Dry Creek, 2005

Fourth Course

Seared Scallop
with braised short rib pavé, dark cherry demi-glace,
and local butternut purée

Ridge "Late Picked" Zinfandel, York Creek, 1993
Ravenswood "Barricia Vineyard" Zinfandel, Sonoma Valley, 1997
Renwood "Grand Pere" Zinfandel, Amador, 2003

Dessert

Bittersweet Chocolate and Pecan Napoleon
with mascarpone foam

Rosenblum Cellars Zinfandel, Paso Robles, 2005



If it isn't fresh, it isn't Legal!®

Park Square Wine Cellar

Reservations Required • Please call 617-530-9397

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