

PAUL HOBBS
WINERY



**Santa Rosa Sunrise Rotary
presents**

"The Culinary Classic of Sonoma County"

Recognizing the talents of our finest local winemakers

Featuring great wines from Peter Michael and Paul Hobbs

We invite you to a fabulous four course dinner

Prepared just for you by

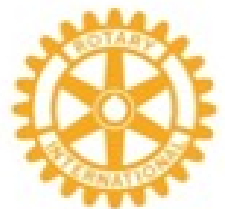
***Chef Jan Salisbury of Santa Rosa Golf & Country Club
For a great cause!***

**Saturday, October 17, 2015 at 6:00 pm
Santa Rosa Golf & Country Club**

For tickets & Information: www.srsrotary.com

Ken Petro, 707.849.3836, kpetro@ies-hvac.com

Max Bridges, 707.583.3131, maxbridges@sbcglobal.net



Culinary Classic Dinner Menu

Featuring Chef Jan Salisbury

Passed Appetizers

Leek & gruyere tarts, Crostini with tomato, garlic & basil, and
Crab and corn cakes with lemon aioli.

First Course

Featuring PAUL HOBBS WINERY
Crab, cabbage and apple salad with walnut herb dressing
2014 Paul Hobbs, CrossBarn, Sonoma Coast Chardonnay

Second Course

Featuring PAUL HOBBS WINERY
Open faced raviolis with braised pork cheeks and trumpet royal mushrooms
in a light tomato brodo.
2012 Paul Hobbs, Katherine Lindsey Estate, Russian River Pinot Noir

Main Course

Featuring PETER MICHAEL WINERY
Porcini crusted filet of beef with a Les Pavots mushroom demi-glace,
served with a potato galette and roasted baby vegetables.
2006 Peter Michael, Les Pavots, Estate Cabernet Blend

Dessert

Featuring MOSHIN VINEYARDS
Goat cheese cake served with mixed berries and berry sauce.
2011 Moshin Vineyards, Locomoshin, Semi-sweet Zinfandel

Menu items subject to change.



SANTA ROSA GOLF & COUNTRY CLUB
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