



**Woof'n Rose Winery and Jeremy's on the Hill
Present a Wine Pairing Dinner
Friday, February 10th at 6:45 p.m.**

First Course

Wild Caught Pan Bronzed Diver Scallop with Lemon Beurre Blanc,
Pineapple Pico de Gallo and Kale-Carrot Sautee
2015 Woof'n Rose Albarino

Second Course

Pan Bronzed Game Hen with Diablo Mustard Glaze, Parisian Gnocchi,
Artichoke Heart and Parmesan Crisp
2012 Woof'n Rose Estate Cabernet Franc

Third Course

Dry Aged New York Carpaccio with Crispy Caper Berry and
Blue Cheese Kale Salad
**2012 Woof'n Rose Puppy Love Estate Grenache and
Ramona Valley Cabernet Sauvignon**

Fourth Course

Stuffed Lamb Chop Ravioli with Ricotta Cheese
2013 Woof'n Rose Eglantine Meritage Blend

Fifth Course

Oatmeal Chocolate Truffle with Chantilly Cream
Café Moto Blue Sky Organic Coffee

(760) 765-1587

www.jeremysonthehill.com

\$69 per person (plus tax & gratuity)