

The Waugh Cellars Wine Maker's Dinner

Amuse-bouche

First Course

BEET AND HAMACHI

Herb scented yogurt, pickled vegetable

2009 Waugh Riesling

Second Course

CRISPY SKIN PACIFIC COD

Trip through the garden

2008 Waugh Chardonnay

Third Course

MACFARLANE PHEASANT BREAST

Celeriac purée, roasted cauliflower,
port reduction

2008 Waugh Zinfandel

Fourth Course

TRIO OF PORK

Celery purée, fava bean, soy caramel

2008 Waugh Cabernet Sauvignon

Fifth Course

BEEF BAVETTE

AND BRAISED SHORT RIBS

Mushroom and onion ragout,
baby organic carrots, carrot purée,
heirloom potato, braising liquid

2006 Six Degrees

Dessert

DECONSTRUCTED CHEESE CAKE

Tuile cookie.