



Valentine's Wine Dinner



Saturday, February 11, 2023 at 6pm | \$125 per person | email pigandfigcafe@gmail.com for reservations

Reception Cocktail

Love Potion No. 9

"Love Potion No. 9" Cocktail

vodka, bordeaux cherry juice, blood orange, lemon syrup

First Plate

"Strawberry Rose Petal Salad"

Fresh strawberries, edible rose petals, pecan-crusted goat cheese, wild arugula, green apple vinaigrette

Simonnet-Febvre Cremant de Bourgogne Brut, NV

Wine Tasting Notes

Simonnet-Febvre Cremant de Bourgogne Brut, NV

Grape Variety: 60% Chardonnay | 40% Pinot Noir

Appearance: bright gold, fine persistent bead

On the nose: baked bread, pecans, citrus

On the palate: green apple, pear, earthy

Second Plate

"Crab and Corn Chowder"

Jumbo lump crabmeat, roasted sweet corn, red potatoes, heavy cream and chives

2019 Tablas Creek Vineyard Patelin de Tablas Blanc

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Grape Variety: Grenache Blanc, Roussanne, Viognier, Marsanne and Clairette Blanche

Appearance: bright gold

On the nose: honeysuckle, orange zest, anise, crushed rock

On the palate: mandarin, nectarine, white flowers, saline

Third Plate

"Bacon Wrapped Filet"

Beef tenderloin filet wrapped with smoked bacon, herbed compound butter, white cheddar mashed potatoes

2018 Marietta Cellars "Arme" Cabernet Sauvignon

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Grape Variety: 85% Cabernet Sauvignon, 7% Merlot, 4% Malbec, 4% Petit Verdot

Appearance: dark crimson

On the nose: cassis, graphite, violets, tobacco, sandalwood

On the palate: dark currant, dark cherry

Fourth Plate

"Baked Brie"

Triple cream brie, baked with dried cranberries, toasted walnuts; rosemary focaccia

2015 Easton Zinfandel, Amador County

2015 Easton Zinfandel, Amador County

Grape Variety: 100% Zinfandel

Appearance: ruby red

On the nose: black cherry and blackberry

On the palate: raspberry, smoked pepper, anise

Fifth Plate

"Apricot Creme Brulee"

Dried apricot and baked custard topped with caramelized raw sugar and candied citrus peel

2021 Schmitt Sohne Late Harvest Riesling, Spatlese Mosel, Germany

2021 Schmitt Sohne Late Harvest Riesling, Spatlese Mosel, Germany

Grape Variety: 100% Riesling

Appearance: bright gold

On the nose: honeysuckle, tangerine, white peach

On the palate: ripe apricot and peach, good acidity