



Holiday Wine Dinner



Sunday, December 11, 2022 at 5pm | \$125 per person | reservations: pigandfigcafe@gmail.com

Reception Wines

2016 Domaine Carneros by Taittinger, Sparkling Brut

First Plate

“Salmon Parfait”

Layers of citrus-marinated salmon, diced chives and dill cream;
marble rye toast points

2019 Tablas Creek Vineyard Vermentino

Second Plate

“Candied Pork Belly”

Cherry-lacquered crispy pork belly, blackberry and wild arugula
salad; blueberry-herb vinaigrette

2019 Ridge Lytton Estate Petite Sirah

Third Plate

“Pig + Fig Short Ribs”

Beef short ribs braised with dried figs, smoked bacon, rosemary
and port wine; potato gnocchi

2013 Domaine de la Terre Rouge Mourvedre

Fourth Plate

“Brie en Croute”

Red currant jam and triple creme brie baked into puff pastry

2020 Ferraris Agricola “Clasic” Ruche di Castagnole Monferrato

Fifth Plate

“Chocolate Toffee Pudding”

Spiced sponge cake studded with chocolate chips, pecans and
dried fruit; brown butter caramel

Gonzalez Byass Nectar Pedro Ximenez Sherry Dulce, Jerez, Spain

Wine Tasting Notes

2016 Domaine Carneros by Taittinger, Sparkling Brut

Grape Variety: 53% Chardonnay | 47% Pinot Noir

Appearance: bright gold

On the nose: pear, green apple, orange blossom

On the palate: green apple, creme brulee, honeydew

2019 Tablas Creek Vineyard Vermentino

Grape Variety: 100% Vermentino

Appearance: pale golden-green

On the nose: lemon leaf, limestone

On the palate: crisp, refreshing acidity, citrus, minerality

2019 Ridge Lytton Estate Petite Sirah

Grape Variety: 100% Petite Sirah

Appearance: deep opaque purple

On the nose: rich plum, fig and dark chocolate

On the palate: full-bodied, ripe bramble fruit, baking spices

2013 Domaine de la Terre Rouge Mourvedre

Grape Variety: 100% Mourvedre

Appearance: deep rusty red

On the nose: blackberry, leather, cedar

On the palate: plum, tobacco, pepper, earth anise

2020 Ferraris Agricola “Clasic” Ruche di Castagnole Monferrato

Grape Variety: 100% Ruche

Appearance: violet cherry red

On the nose: cherry pie, cedar

On the palate: red currant, raspberry, leather, mint

Gonzalez Byass Nectar Pedro Ximenez Sherry Dulce

Grape Variety: Pedro Ximenez

Appearance: golden-brown

On the nose: rasins, honey

On the palate: fig, caramel, candied pecan