

CRŪ[®]
WINERY

Winemaker's Dinner

Wednesday, March 13, 2019 :: 6:00pm

MENU

Hors d'Oeuvres Reception

2017 CRŪ Viognier, Paso Robles

::

Red & Golden Beets

micro greens • candied walnuts • feta cheese

champagne vinaigrette

2015 CRŪ Vineyard Montage Chardonnay, Arroyo Seco

::

Crab-Crusted Alaskan Halibut

Cilantro-lime and honey-chipotle sauces

grilled asparagus • glazed baby carrots

lemon-scented jasmine rice

2017 CRŪ Albariño, Edna Valley

::

Slow Roasted Harris Ranch Beef Tenderloin

wild mushroom cabernet reduction

cauliflower, peppers and squash

caramelized onion potato gratin

2015 CRŪ Monarch, Paso Robles

::

Triple Chocolate Mousse

drunken cherries • crème chantilly

2016 CRŪ Sierra Madre Pinot Noir, Santa Maria Valley

\$95 pp (tax & gratuity not included)

RSVP to Anton & Michel:

831-624-2406

Anton & Michel
Carmel-by-the-Sea

Mission Street & 7th Avenue, Carmel-By-The-Sea, CA 93921 | 831-624-2406 | antonandmichel.com

