



Festa della Vendemmia 2015

Epicure.sb 2015: *The Perfect Pairing*

Fall Harvest Festival Five-Course Chef's Tasting Menu

Daily Throughout the Month of October 2015

Food Menu: \$55.00/Per Person
Food Menu with Santa Barbara County Wine Pairings: \$75.00/Per Person
Exclusive of Tax and Gratuity

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#### Brodo di Porcini con Polenta e Olio di Tarfufo

Porcini mushroom broth with soft polenta and truffle oil  
*Chenin Blanc, Foxen Vineyards, Ernesto Wickenden Vineyard, Santa Maria Valley, 2014*

#### Insalata di Quaglia con Zucca e Nocciole

Roasted quail, butternut squash, hazelnuts and mâche lettuce  
*Roussanne/Grenache Blanc, Andrew Murray Vineyards, RGB, Santa Ynez Valley, 2013*

#### Ravioli del Plin al Gorgonzola

House-made veal ravioli with gorgonzola cream sauce  
*Pinot Noir, Alma Rosa, Santa Rita Hills, 2012*

#### Filetto d'Agnello ai Porri e Timo

Pan-roasted lamb tenderloin, sautéed leeks, fresh thyme sauce  
*Cabernet Sauvignon/Cabernet Franc/Merlot, Piocho, Happy Canyon Vineyard, Santa Ynez Valley, 2010*

#### Torta di Pistacchio con Mascarpone

Mascarpone-pistacchio terrine  
*Late Harvest Riesling, Santa Barbara Winery, Lafond Vineyards, Santa Rita Hills, 2010*

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Buon Appetito!

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