

DOVECOTE
WINERY DINNER

May 14, 2025

GRILLED SEAFOOD SALAD

Shrimp, Squid, Octopus, Radicchio, Capers, Lemon Vinaigrette

(2023 Estate Rose)

FRIED RICOTTA STUFFED ZUCCHINI BLOSSOMS

Grilled Baby Zucchini & Basil Pesto

(2023 Estate Chardonnay)

MARKET MUSHROOM RISOTTO

Parmesan, Mascarpone, Chives, Mushroom Jus

(2021 Mantle Grenache-Syrah Co-Ferment)

SLOW-COOKED CRISPY PORK BELLY

Posole Rojo-Style Hominy Stew, Local Oregano, Cabbage

(2020 Estate Petite Sirah)

STUDY IN CHOCOLATE

Olive Oil Cake, Ice Cream, Cocoa Nibs, Fudge Sauce

(2019 Noumenon Barrel Select Syrah)

Dinner \$90 Wine Pairing \$ 90

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