

GRASSINI FAMILY

VINEYARDS DINNER

October 15, 2025

Start Time 6 pm

ROASTED BABY BEETS

Whipped Goat Cheese, Toasted Pistachios, Arugula, Aged Sherry Vinegar

(2023 Afiora Rose of Cabernet Sauvignon)

CARAMELIZED ONION & MARKET MUSHROOM TARTLET

Brie, Chervil, Edible Flowers, Saba

(2023 Articondo Red Blend)

HOUSE MADE RICOTTA GNOCCHI

Roasted Pumpkin, Winter Squash Puree, Brown Butter-Sage Sauce, Parmesan

(2021 Articondo Red Blend)

BRISKET MEATBALLS

Smoked Tomato Passata, Roasted Pearl Onions, Herbed Polenta

(2021 Estate Cabernet Sauvignon)

UPSIDE DOWN QUINCE CAKE

Spanish Idiazabal Crème Anglaise, Marcona Almond Crumble, Quince Reduction

(2023 Estate Sauvignon Blanc)

Dinner \$60 Wine Pairing \$ 55

Go To www.tastewbk.com to Reserve a Spot