



**Cuda Ridge and Double Barrel
Winemaker's Dinner**

February 28, 2012

Reception:

**Meat and Cheese board
Steak and Cilantro Empanadas**

Paired with 2009 Cuda Ridge Cabernet Sauvignon

First Course:

Diver Scallop Ceviche marinated in Citrus Vinaigrette

Paired with 2010 Cuda Ridge Sauvignon Blanc

Second Course:

Thai and Wild Mushroom Ravioli with Red Curry and Coconut Milk

Paired with 2009 Cuda Ridge Cabernet Franc

Third Course:

Rabbit with cherry demi – glace reduction sauce and sweet potato parsnip puree

Paired with 2009 Cuda Ridge Merlot

Fourth Course:

Herb grilled short rib with caramelized onion cous cous and gremolata

Paired with 2009 Cuda Ridge Petit Verdot

Dessert Course:

Warm Blackberry Crisp

2007 Cuda Amis (Port-Style wine)