



# EMERITUS

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## *Estate Grown Pinot Noir*

Wednesday, January 21<sup>st</sup>, 6:30pm

### **First Course**

Clams Oreganata

*2021 Emeritus, Blanc de Noirs, "Hallberg Brut," Sonoma, CA*

### **Second Course**

Pan-Seared Scallops with Pea Puree & Citrus Butter

*2024 Emeritus, Pinot Noir Blanc, "Hallberg Blanc," Sonoma, CA*

### **Third Course**

Pappardelle with Royal Trumpets & Chantarelles

*2021 Emeritus, Pinot Noir, "Pinot Hill," Sonoma Coast, CA*

### **Fourth Course**

Pan-Seared Duck Breast with Roasted Brussels Sprouts, Parsnip Puree & Cherry Reduction

*2021 Emeritus, Pinot Noir, "Hallberg Ranch," Russian River Valley, Sonoma, CA*

### **Dessert**

Cherry Turnover with Vanilla Bean Gelato

*Coffee or Tea Service*

**\$199 plus tax and gratuity**