

Winemaker's Dinner

First Course

Crab Cakes & Avocado with New Orleans Style Remoulade - paired with Round Barn Blanc de Noir

Second Course

Prosciutto, Pear, Shaved Parmesan and Mixed Baby Greens topped with Balsamic Vinaigrette paired with Round Barn Pinot Gris

Third Course

Chicken Margherita (grilled chicken breast with fire roasted tomato, fresh mozzarella and basil pesto) served with Lemon Risotto and Roasted Asparagus paired with Round Barn Chardonnay or Vineyard Red

Fourth Course

Vanilla Bean Gelato and Almond Biscotti - paired with Round Barn Gewurztraminer