

Heidi West *Catering*

CULT CABERNETS JULY 22, 2017 FOOD AND WINE PAIRINGS

PASSALACQUA

Block 2 Cabernet/ Wood Fired Pizza with Smoked Prosciutto, Fresh Mozzarella, Aged Parmesan, Baby Arugula and Extra Virgin Olive Oil

Block 4 Cabernet/ Truffled Mac n' Cheese Croquettes

LAMBERT BRIDGE

Viognier/ Rosemary Pear, Bacon, Triple Crème Brie Grilled Cheese

Zinfandel/ Shrimp, Grilled Corn, Green Onion Fritter with Old Bay Remoulade

DRY CREEK VINEYARD

Mariner/ Seared Maple Leaf Duck Breast on Bruschetta with Sonoma Goat Cheese and Blackberry Jam

Cabernet/ Grilled Niman Ranch Steak Slider with Bleu Cheese-Scallion Cream on Brioche Bun

SBRAGIA

Chardonnay/ Salmon Rillettes

Cabernet/ Pomegranate Glazed Lamb Chops

**Pairings may vary slightly on day of event due to the season nature of this event.*