

ZEALOUS ABOUT ZINFANDEL JULY 15, 2017 FOOD AND WINE PAIRINGS

QUIVIRA

Sauvignon Blanc/ Ricotta Fritter with Lemon Aioli

Elusive/ Pimento Grilled Cheese with Ham and Pickled Cucumber

PEDRONCELLI

Rose/ Salmon Rillettes

Sauvignon Blanc/ Vella Dry Jack

RIDGE

Zinfandel/ Camembert and Fig Tartine with Rosemary Caramelized Onions

Syrah/ Wild Mushroom Arancini

SEGHESIO

Old Vine Zinfandel/ Pomegranate Glazed Cocktail Lamb Chops

Rockpile Zinfandel/ Bacon Wrapped Dates Stuffed with Goat Cheese

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