

DAVERO

766 Westside Road, Healdsburg CA

An Unforgettable Spring Soiree with Naomi McLeod Hosted by DaVero Farms and Winery

April 26, 2024
5:30p | \$250 pp
Guests Max: 40

Step into a world of natural elegance and indulge in the extraordinary. Join us for a sensational spring dinner with Naomi McLead from Field Day CA. An exquisite ode to the hyper-seasonal wonders from our biodynamic garden, masterfully crafted to the symphony of our stunning Italian varietals.

It's not just a dinner; it's a journey through the senses. Each bite and sip weaves together the passion of our land, the attention to our winemaking, and the artistry of our chefs. Savor extraordinary flavors and raise your glass to moments that shimmer with laughter, conversation, and connection.





PASSPORT DINNER at DAVERO

Friday, 5:30pm
April 26th, 2024

*Frizante + Rosato
Passed*

Crostini of Seascape Strawberries + Bellwether Basket Ricotta
Drizzled in DaVero Estate Olive oil and 25 year Balsamico
Smoked Trout + Hazelnut Romesco on fried New Potatoes

*2022 Allegro Bianco
First Course*

Parsley, Spring Radish, and Miners Lettuces with Roasted Bone
Marrow Vinaigrette and toasted bread crumbs

*2020 Estate Sangiovese
Second Course*

Seared Black Cod with browned butter, roasted Wild Mushrooms,
English Peas on a Nantes carrot & celery root puree topped with
a pea shoot and wild flower salad

*2013 Sagrantino Estate/2018 Altobasso
Third Course*

Charred Lamb Loin with Green Garlic Risotto,
Favas & Meyer Lemon Olive Oil

*Late Harvest Muscato
Fourth Course*

Gorgonzola with apricot strudel, pink peppercorn gastriche &
Marcona almonds

brought to you by:
CHEF KATIE POWERS

menu subject to change slightly



FRIDAY APRIL 26 | 5:30-8:30PM

*Join us for an unforgettable celebration of
Italian culture, food, and wine amidst the
vines in the beauty of the Dry Creek Valley.*

PASSPORT DINNER

PORCHETTA & MUSIC



ORSI

FAMILY
VINEYARDS

Indulge in an exquisite culinary journey as Elena Fabbri, renowned from the esteemed Porchetta Toscana restaurant in San Rafael, crafts a soul-warming feast featuring the quintessential Italian delicacy, porchetta. Savor the rich flavors and aromas of delectable, moist pork roast, expertly paired with our finest wines, as you dine al fresco in our picturesque vineyard setting.

Transport your senses to the rolling hills of Italy with the captivating musical performances of Michela Musolino, a Sicilian-American songstress whose soulful renditions of traditional folk songs will whisk you away to the shores of Sicily and beyond.

We can't wait to welcome you to Orsi Family Vineyards! Buon appetito!



Featuring a live performance by
MICHEL A MUSOLINO

Tickets \$175

Limited tickets available, secure your place at this magical event early!

2306 MAGNOLIA DRIVE, HEALDSBURG | 707.732.4660 | ORSIFAMILYVINEYARDS.COM



1400 Magnolia Drive | Healdsburg, CA 95448

Winemaker Dinner Experience at Private Estate Barn

April 26, 2024

6:30p – 8:30p | \$275 pp

Guests Max: 20



We're proud to support the 33rd Annual Passport to Dry Creek Valley with an intimate winemaker dinner to help kick off the weekend. Join us on Friday, April 26th when the barn doors will be thrown open, the turn table fired up, and the bonfire stacked for a very special evening filled with locally sourced favorites, artisan wines, and a whole lot of fun.

All good things start with bubbles and nibbles, and we won't disappoint. Then, we'll feast on a seasonally driven three-course dinner designed by Chef Heidi West paired with our award-winning small batch Dry Creek Valley Chardonnay and Napa Valley Cabernet Sauvignon.

See you there!



1400 Magnolia Drive | Healdsburg, CA 95448

MENU

**Porcini Ravioli with Brown Butter, White Truffle Oil,
Roasted Trumpet Mushrooms,
Asparagus and Shaved Pecorino**

Seared Liberty Duck Breast with Dark Montmorency Cherry sauce, Spring Leek and Potato Gratin with Vermont White Cheddar, Gruyere and Goat Cheese

Chocolate Flourless with Salted Caramel and Vanilla Ice Cream



INTIMATE DINNER IN HEALDSBURG

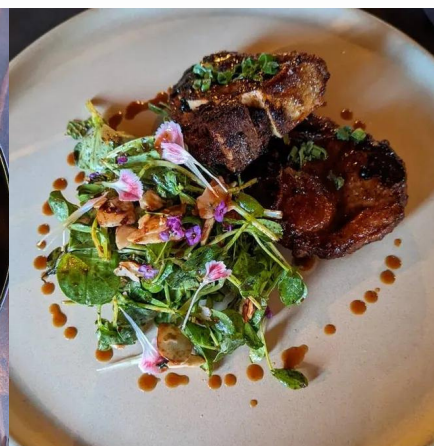
Join us for Passport 2024
and an intimate dinner by two of
Healdsburg's best-kept secrets,
Flambeaux Wine and Guiso Latin Fusion!

Friday, April 26th

5:00-7:00pm

\$225 per person

Max 20 guests



WILLIAMSON WINES

Yoakim Bridge Estate

6 pm, Friday, April 26 | 7209 Dry Creek Road, Healdsburg

Max 20 Guests | \$225 per person

Join us at Yoakim Bridge Estate with Sam Williamson for an
exquisite wine-paired dinner with Chef Colin Curtis.

Fizz Brut

F I R S T

Chantilly Chardonnay

Seared local day boat scallops with chili onion relish & sweet black garlic spume

S E C O N D

Cherish Mélange

Oxtail, sofrito, pecorino, truffle beurre monte

I N T E R M E Z Z O S O R B E T

T H I R D

Inspire Mélange

Braised short rib with French pastry, mirepoix, creamed garlic, mash potatoes with feta

F O U R T H

Amour Merlot

Tiramisu expresso soaked lady fingers, whipped cream, mascarpone

