

SEASONAL WINE & FOOD EXPERIENCE

GM and Winemaker Joe Nielsen
Executive Chef Ruby Oliveros

2021 PINOT BLANC RAM'S GATE ESTATE

Paired with

Hamachi Tartare

Pickled shallot | truffle soy calamansi glaze |
garlic oil | avocado puree | micro cilantro

2019 CHARDONNAY HYDE VINEYARD

Paired with

Burrata Salad

Squash blossom pesto | balsamic caviar |
tomato pearls | basil | mustard frill

2019 CHARDONNAY EL DIABLO VINEYARD

Paired with

Spring Onion and Squid Ink Pasta

Sous vide egg | summer squash | scallion oil
tamari | crispy shallots

2019 PINOT NOIR GAP'S CROWN VINEYARD

Paired with

Mushroom Miso Quinoa Risotto

Portobello tempura | coconut "butter"

2019 PINOT NOIR BUSH CRISPO VINEYARD

Paired with

Lemongrass Infused Pork Tenderloin

Purple potato and plantain hash |
smoked apricot chutney | sunflower sprouts



RAM'S GATE
— WINERY · SONOMA —