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Chef Tony Gruska

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**Marr Cellars “Winter Reds” Winemaker Dinner  
Featuring Bob Marr, Proprietor, Winemaker**

Saturday, December 10th at 6:30pm

\$70 + tax & gratuity

Reservations Recommended

Arugula with Wild Mushrooms & Grana Padano Tuile

\*Grenache-Marr Cellars “Cuvée Selena”

UC Davis, Yolo County 2008

Beef Tenderloin with Marr Cellars Zinfandel Reduction

\*Cabernet-Marr Cellars

Heart Arrow Ranch, Mendocino County 2009

*Bio-dynamic*

Duck Confit with White Bean Ragout

\*Zinfandel-Marr Cellars

Mattern Ranch, Mendocino County 2009

*Bio-dynamic*

Risotto with Niman Applewood Smoked Bacon & Braised Turnip Greens

\*Petite Sirah-Marr Cellars “Cuvée Patrick”

Alger Vineyards, Tehama County 2008

*Bio-dynamic*

Walnut-Semolina Cake with Figs & Dark Chocolate

\*Petite Sirah-Marr Cellars

Alger Vineyards, Tehama County, 2002

*Bio-dynamic*

**\*Our produce comes from our farm, Jim’s Fiddlers Green & from neighboring organic farms. We also use locally roasted organic fair trade coffee, organic fair trade tea, local eggs & butter, local organic milk, organic chicken & antibiotic free, humanely raised meats.**