



PRIVATE TASTING

M E N U

Tasting One

SAMSON ESTATES RIESLING
SEASONAL ANTIPASTO

Tasting Two

SAMSON ESTATES 2008
CHARDONNAY
SEASONAL MIXED GREEN SALAD
WITH CREAMY AVACADO GREEN
GODDESS DRESSING, TOPPED WITH
FRESH DUNGENESS CRAB

Tasting Three

SAMSON ESTATES 2004
CABERNET FRANC
GRILLED SALMON WITH RASPBERRY-
TARRAGON RELISH, ACCOMPANIED
BY AN HERBED ISRAELI COUS-COUS
SALAD

Tasting Four

SAMSON ESTATES 2004 MERLOT
CHEESE COURSE WITH OREGON
BLEAU AND OTHER LOCAL
ARTISINAL OFFERINGS

Dessert Tasting

SAMSON ESTATES BLU
BLUEBERRY DESSERT WINE
FRESH LOCAL STRAWBERRY
SHORTCAKE WITH WHIPPED CRÈME
FRAICHE

TASTING NOTES

RIESLING

CHARDONNAY

CABERNET FRANC

MERLOT

BLU

Food by Fools Onion Catering