

Quarter 4



TASTING MENU

This club release's pairing menu was curated and crafted by Zephyr's executive chef Jesus Martinez, along with Darcie:

2023 Alpine White, Livermore Valley
with Fresh Baked Bread & Darcie Kent Olive Oil (Vegetarian)

2021 Almost Famous Sparkling Gruner Veltliner, Monterey County
Salted Baked Beets, topped with hazelnuts, burrata, coppa, mustard & a
cherry vinegar dressing (GF & Vegetarian)

2023 Triska Vineyard Chardonnay, Livermore Valley
Crab & Cheese Pâté served with house made pumpkin flat bread

2020 Firepit Red, San Francisco Bay
Lasagna Vincis Grassi: prosciutto and pork ragu, mushroom,
cheese, & cream sauce

2023 "Darcie" Cabernet Franc, Lemmons Vineyard Livermore Valley
3 Cheese Mac & Cheese topped with a BBQ pork rib

2021 Clone 30 Cabernet Sauvignon, Livermore Valley
Filet Mignon: Million-dollar potatoes, shaved asparagus and carrot
salad, & topped with tomato compote (GF)

*This delicious tasting menu is available only this Saturday and Sunday at our club release party. Don't miss
your chance- members, claim your free tickets today!*