

SEASONAL WINE & FOOD EXPERIENCE

GM and Winemaker Joe Nielsen
Executive Chef Ruby Oliveros

2022 PINOT BLANC RAM'S GATE ESTATE

Paired with
Heirloom Tomato and Lobster Salad
Lemongrass tomato water | cucumber coins | basil oil
crouton | feta cheese | micro basil

2020 CHARDONNAY HYDE VINEYARD

Paired with
"Elote"
Corn puree | avocado lime crema | charred corn | pickled pearl onion
Esterro Gold cheese | cilantro | corn tortilla crisps | Espellete

2020 CHARDONNAY RAM'S GATE ESTATE

Paired with
Compressed Lemon Thyme Cantaloupe
and Prosciutto Salad
Cucumber | Toybox tomatoes
Fried capers | Sunflower sprouts

2020 PINOT NOIR RAM'S GATE ESTATE

Paired with
Coconut Miso Mushroom Linguine
Fried oregano | Shitake "bacon"

2021 CABERNET SAUVIGNON CELLAR NOTE

Paired with
Sous Vide Filet Mignon
Roasted heirloom baby squash | caramelized Cipollini onion
Star anise red wine beef sauce



RAM'S GATE
— WINERY · SONOMA —