

Santa Barbara County Fresh & Easy Wine Pairing Dinner

Thursday August 19th
7:30 pm

Foxen Ernesto Wickenden “Old Vines” Chenin Blanc 2007- Santa Maria Valley

Country Pate on Toasted Pumpernickel Baguette, Spicy Smoked Salmon Pinwheels with Siracha Cream Cheese, and Poached Baby Yukons with Crème Fraiche and Caviar

The Brander Vineyard Au Naturel Sauvignon Blanc 2007- Santa Ynez Valley

“La Super Rica Style” Pepitas Crusted Channel Island Vermilion Rockfish Taco

Sweeney Canyon Chardonnay 2000- Santa Rita Hills

Crunchy Santa Barbara Spot Prawn Tempura with Ponzu

Babcock Winery’s Ocean’s Ghost Pinot Noir 2006- Santa Rita Hills

Anacapa Island White Sea Bass with Yellow Tomato Confit

Sea Smoke “Southing” Pinot Noir 2006- Santa Rita Hills

Santa Maria BBQ Trio with BBQ Pork Cheek, Santa Maria Style Piquito Beans and Santa Maria Salsa Fresca

Beckmen Purisima Mountain Vineyard “Block 6” Syrah 2007- Santa Ynez Valley

“A Page from Julia Child”

Julia’s Classic Recipe for Beef Bourguignon Made with Central Coast Angus

The Ojai Vineyard “Late Harvest Chardonnay” Solomon Hills 2006- Santa Barbara County

Harry’s Berries and Fresh Cream

\$98++ per person

Limited Seating Available- Make your Reservations Today

Call The Reservation Line at (818) 222-8111 ext. 331

Or by Emailing info@calabasasgolf.com