



Wednesday, November 11, 2015

## M E N U

### First Course

**Roasted Persimmons, Organic  
Greens & Arugula Salad  
with Orange Blossom Dressing**  
*2010 Downhill Cellars Viognier*

### Entrée - Choice of:

**Locally Made Italian Sausage  
on a bed of Polenta with Heirloom Pepper Ragu**  
Or

**Roasted Portobello Mushrooms  
on a bed of Polenta with Heirloom Pepper Ragu**

*both served with 2009 Downhill Cellars Barbera*

### Cheese Course

**Red Witch Cow's Milk Cheese  
Served with Dried Cherry Relish**  
*2013 Downhill Cellars Barbera*

### Dessert

**Blackberry Crumble Cake**  
*Frank Ashton's Personal Bottling of Downhill Port*

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**5:00 PM – 9:00 PM**

**4 Courses \$60.00 | With Wine Pairing \$90.00**  
*tax and gratuity not included*

***Reservations are Required!***

**Call (650) 486-1740**

**or reserve at our website: [www.tastevinwinebistro.com](http://www.tastevinwinebistro.com)**