

CARBONI'S & MATCHBOOK

RISTORANTE • BAR • MARKET

5-Course Italian-Inspired Wine Pairing Dinner

\$95 per person (gratuity not included)
Scan the QR Code to book a room

Amuse-Bouche

Smoked Salmon Crostini - Paired with 2025 Tinto Rey Rose of Tempranillo

Smoked salmon layered over toasted artisan crostini with lemon dill crème fraîche, shaved cucumber, pickled shallots, fresh dill, and lemon zest

First Course

Maryland Blue Crab Ravioli - Paired with 2024 The Herdsman Sauvignon Blanc

Ravioli filled with Maryland blue crab, finished with saffron beurre blanc, grilled asparagus tips, tarragon oil, lemon zest, and crispy shallots.

Second Course

Seared Diver Scallops - 2023 Paired with Arsonist Chardonnay

Pan-seared diver scallops served over sweet corn purée with wild mushrooms, brown butter, basil oil, and toasted Marcona almonds.

Third Course

Coffee-Crusted Beef Tenderloin - 2021 Herdsman Cabernet Sauvignon

Center-cut beef tenderloin with potato pavé, grilled broccolini, roasted cipollini onions, Cabernet demi-glace, and whipped black garlic butter.

Dessert

Valrhona Dark Chocolate Delice - 2022 Paired with Pillars of Hercules Red Blend

Layers of Valrhona dark chocolate mousse and flourless chocolate cake with red wine-poached cherries, blackberry compote, cocoa nib tuile, and vanilla bean crème fraîche.

DATE & TIME

**Friday,
July 31st
@ 6:30 pm**

LOCATION

**Hotel Winters
Vineyard Room
12 Abbey Street
Winters, CA**

EXCLUSIVE GUEST ROOM RATE



**FOR MORE INFORMATION, PLEASE CONTACT CARBONI'S AT 530-505-9125 OR
EMAIL AT INFO_CARBONIS@HOTELWINTERS.COM**