



**Presents**  
**A Winemaker's Dinner Event**



**MONDAY FEBRUARY 18TH 2013**  
**6:30PM IN THE LA BELLASERA BALLROOM**

**WELCOME RECEPTION**

**BACON WRAPPED SCALLOPS**

*Paired with Alec Spencer 2009 Cabernet Franc*

**HOT HOUSE SMOKED SALMON**

**HERBED CRÈME FRAICHE AND TOAST POINTS**

*Paired with Sharp's Hill 2009 Chardonnay*

**GRILLED SPRING ASPARAGUS SALAD**

**MILD GOAT CHEESE, ROASTED GARLIC, SHAVED RED ONION,  
PINE NUTS & DIJON BALSAMIC VINAIGRETTE**

*Paired with Sharp's Hill 2009 Viognier*

**GRILLED CERTIFIED ANGUS FILET MIGNON**

**WHITE CHEDDAR POTATOES AU GRATIN, COUNTRY GREEN BEANS  
& HERBED BUTTER**

*Paired with Sharp's Hill Cabernet Reserve*

**WARM CALLEBAUT CHOCOLATE CAKE**

**TOASTED PISTACHIO DUST**

*Paired with Sharp's Hill Cuvee Rouge*

**\$75 per person**

**INCLUSIVE**

**Call 805-238-2834 to make your reservation today!**

**Book a room with La Bellasera the night of the event and receive 10%**