



WINEMAKER BARN DINNER
OCTOBER 17, 2014

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Farmer's Market Green Salad

quinoa, macerated onions, persimmons, asian pears & citrus coriander vinaigrette
2013 Thacher Grenache Blanc

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Mary's Organics Roasted Chicken

herb compound butter, cherry tomato and caper relish & roasted fingerling potatoes

Quinoa Stuffed Poblano & Heirloom Carrot and Celery Root Puree

local heirloom tomatoes, wild arugula, roasted asparagus, salsa verde

2011 Thacher GSM

2012 Thacher Mourvedre

2012 Thacher Original Copy

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Black Marquis Cake & Coffee

2009 Thacher Late Harvest Syrah

Join Sherman and Michelle Thacher, Thacher Wines and a locally sourced amazing family style meal from Thomas Hill Organics.

It's the ultimate experience; we hope you can join us for dinner in the barn.
Make your reservations now, this dinner will sell out.

\$115/(\$90 for wine club members) per person plus tax,
inclusive of meal, wines & gratuity.