



# THACHER

WINERY AND VINEYARD

## Summer Solstice Winemaker Dinner Experience

June 15 ~ 6pm

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### Chorizo Flatbread

*Manchego, Potato, Romesco*

### Horseradish Deviled Egg

*Pickled Red Onion, Everything Bagel Spice*

**2018 Cinsault Rosé**

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### Summer Squash Carpaccio

*Arugula, Pine Nut, Bellwether Ricotta, Preserved Lemon, Mint, Basil*

### Mary's Organic Spiced Rubbed Roast Chicken

*Fennel, Grapes, Charred Lemon, Saba Glaze*

### Lavender Spiced Heirloom Carrots

*Carrot Top Pesto*

### Sweet Pea and Mushroom Etto Pasta

*Pecorino Pepato, Marsala Pan Sauce*

**2017 Cinsault**

**2015 Constant Variable**

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### Strawberry Shortcake

*Lavender Shortbread, Citrus Chantilly Crème*

**2016 Triumvirate Reserve Zinfandel**

*Sherman and Michelle Thacher will be your hosts and it is sure to be a beautiful evening. We will begin in the vineyard and then take a quick walk to the dinner table set under the stars. This event will sell out at 80 guests.*

*\$165 / \$135 Thacher Wine Club Member includes meal, wines, and gratuity.  
21 and over only, reservations must be paid at time of booking and are non-refundable.*