



Paul

**PAUL HOBBS
WINE DINNER**

FIRST COURSE

Paneed Scallop

Over a bed of spicy cabbage.

Crossbarn Pinot Noir Rose 2016

SECOND COURSE

Sea Bass

Topped with a thyme & orange sauce

served with braised fennel

Paul Hobbs Chardonnay 2014

THIRD COURSE

Roasted Root Salad

Beets, turnips, baby carrots and rutabaga tossed

with frissee lettuce and a poppy seed dressing.

arugula in a house lemon vinaigrette & cilantro.

Paul Hobbs Pinot Noir 2014

FOURTH COURSE

Herb Crusted Beef Roulade

Filled with spinach, carrots & blue cheese served with garlic mashed potatoes.

Paul Hobbs Cabernet Sauvignon 2013 & Nathan Coombs Cabernet Sauvignon 2013

FIFTH COURSE

Flourless Chocolate Lava Cake

With Amy's Vanilla Ice Cream

Lavazza Coffee

