

CHERRY POINT ESTATE WINES

MENU



APPETIZERS

Tomato Gazpacho

With a swirl of green basil oil and fresh cucumber. Served hot or cold.

Suggested pairing: Pinot Blanc

Squash and pear soup

Parsley oil, cream, purple cole slaw garnish and a splash of Ortega.

Suggested pairing: Ortega

Mozzarella en Carroza

Fresh cut tomatoes on the vine, basil and fresh mozzarella cheese drizzled with a balsamic reduction and basil oil.

Suggested pairing: Gewürztraminer

Ceviche Martini. Cherry Point's Classic

Wild sockeye marinated in lime juice and sliced red onions over crisp greens

Suggested pairing: Pinot Gris

Vineyard Mussels

Local mussels steamed in white wine and fresh herbs

Suggested pairing: María Bonita

Beet and lamb salad

Slow cooked, red wine braised lamb shank, beets and goat cheese.

Suggested pairing: Pinot Noir

FROM LAND AND SEA

Crispy Wild Sockeye Salmon

Pan fried, in a bed of grilled seasonal vegetables, olive oil, and baked cherry tomatoes

Suggested pairing: Pinot Gris

Spanish Black Pasta

Pearl scallops, tiger prawns, wild sockeye and a splash of marine broth

Suggested pairing: Ortega or Gitano

Pork Belly

Crisp, slow cooked pork belly in a bed of white beans and seasonal vegetables

Suggested pairing: Lágrimas Negras

Slow Cooked Lamb Shank

Braised in Cherry Point's *Gitano* served with roasted seasonal vegetables and topped with mint pesto

Suggested pairing: Bête Noire

Mushroom Mélange Orzo

Mushroom assortment over orzo drizzled with parsley sauce.

Suggested pairing: Gewürztraminer

DESSERTS

Explosion of Berries

Mixed berries marinated in Blackberry Dessert Wine with a dollop of whipped cream.

Saison's Chocolate Mousse Cake

Garnished with mixed berries