



KOSTA BROWNE

25th Anniversary

The Rotunda | Friday, March 4 | 7pm

*Julien Howsepian, Winemaker
& Regina Sanz, Senior Estate Director*

*Reception Wine - 2019 Kosta Browne One Sixteen
Russian River Valley Chardonnay*

First Course

Wild Blackberry and Thyme Panna Cotta, Hazelnut,
Frisée Salad, Sour Cherry Gel

2016 Kosta Browne Sta. Rita Hills Pinot Noir

Second Course

Potato Mushroom Velouté, Enoki Mushroom, Crispy Potato,
Porcini Crème, Chive Ash

2014 Kosta Browne Keefer Ranch Russian River Valley Pinot Noir

Third Course

Wild Arugula Salad, Grilled Spring Onion, Roasted Grapes,
Toasted Almonds, White Balsamic

2017 Kosta Browne Cerise Vineyard Anderson Valley Chardonnay

Intermezzo

House-Made Cucumber Sorbet, Hendricks Gin

Fourth Course

Herb Crusted Salmon, Brown Butter Fava Bean Emulsion,
Strawberry Relish

2014 Kosta Browne Garys' Vineyard Santa Lucia Highlands Pinot Noir

Fifth Course

Braised Venison Osso Bucco, Mascarpone Polenta, Morel Mushrooms,
English Peas, Venison Jus

2010 Kosta Browne Sonoma Coast Pinot Noir

Sixth Course

Laura Chenel Goat Cheese Bar, Blueberry Compote,
Lemon, Grapefruit Coral

Coffee Service