



ON FRIDAY, MARCH 6, 2015  
JOIN US FOR A WINEMAKER DINNER

*featuring*

## VIGNALTA



*Founded in 1980 by Lucio Gomiero in the Euganei Hills of Veneto, Italy, Vignalta Estate produces beautifully blended wines, showcasing the mineral-rich terroir in which the grapes are grown.*

*This spring, Lucio Gomiero joins Pèppoli Chef Angela Tamura for a celebration of Northern Italian food and wine.*



OPEN SEATING BEGINS AT 5:30 P.M.

\$120 PER PERSON

*(exclusive of tax and service charge)*

*For reservations, please call (866) 287-0995*

[www.PebbleBeach.com](http://www.PebbleBeach.com)

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*Hors d'Oeuvres*

Beef Carpaccio Crostini with Arugula  
Baccala Fritti with Lemon Aioli  
Treviso Ravioli with Casatella Cheese

*Vignalta Brut Nature MV*



Chilled Prawns, Mussels & Clams with Meyer Lemon  
& Extra Virgin Olive Oil

*Vignalta Pinot Bianco 2013*



Roasted "Riverdog" Golden Beets with Prosciutto di  
San Danielle & Shaved Marcona Almonds

*Vignalta Moscato del Veneto "Sirio" 2013*



House-made Pasta with Roasted Sonoma Duck Ragu,  
Grilled Balsamic-Roasted Radicchio & Thyme

*Vignalta Gemola 2009*



Oven-Roasted Venison Rack with Semolina Gnocchi,  
Hen of the Woods Mushrooms & Red Endive

*Vignalta Arquà' 2009*



Almond Torta with Goat Cheese Gelato, Candied Strawberry Compote & Salted  
Caramel

*Vignalta Fior d'Arancio Passito "Alpinae" 2011*

