



JOIN VILLA DEL MONTE WINES AT PERSEPHONE FOR A SPECIAL SUMMER SOLSTICE CELEBRATION.

5 SUMMER INSPIRED COURSES ESPECIALLY CREATED BY CHEF CORITO PAIR WITH 5 CAREFULLY SELECTED VILLA DEL MONTE WINES.

Diners will be treated to a tasting menu experience where each dish and each wine pairing enhance and elevate one another. The restaurant will be closed to the public. John Overstreet and Neil Perrelli the Wine Makers will be joining us to give detailed information about each wine and how and why it pairs with each dish. Don't miss out on this exciting experience.

This will be a fixed menu with no substitutions allowed. Please let us know ahead of time if you have allergies so we can let you know if we can work around them. The price for this special event is \$100/person plus tax and 20% service charge. This includes food and wine. Advance tickets only. Tickets go on sale now. Call 831-612-6511 or email info@persephonerestaurant.com to buy tickets or if you have questions about the event.

- 1st. **FOIE GRAS MOUSSE WITH GRILLED PEACHES, PICKLED ONIONS, ARUGULA, CROSTADA, AND A PEACH SAUCE with Villa Del Monte Chardonnay Regan vineyard 2013** Single-varietal, single-vineyard. 100% Chardonnay from the Santa Cruz Mountains AVA. Lightly oaked classical Chardonnay with a slight hint of butter on the finish. Aged 8 months in mixed French and American oak barrels. 12% alcohol
- 2nd. **SQUID SALAD W OLIVES, CHILI OIL, AND PRESERVED LEMON with Villa Del Monte Rose special limited release**
- 3rd. **PORK STUFFED PASTA W PLUM SACE, CRISPY LEEKS, AND MUSHROOMS with Villa Del Monte Pinot Noir Santa Cruz Mountains 2013** Single-varietal, single-vineyard. 100% Pinot Noir from a vineyard located close to the coast, at about 500' in elevation. Think morning fog. Plum, cranberry, and a hint of cherry flavors with a smooth, palate-pleasing, classic Pinot finish. Lovely on its own and equally good paired with pasta, seafood, or your favorite entree. Aged 10 months in mixed French and American oak barrels. 12.8% alcohol.
- 4th. **STRIP LOIN STEAK W CHARRED RADICCHIO, BLUE CHEESE BUTTER, SCALLOPED POTATOES, AND BALSAMIC REDUCTION with Villa Del Monte Cabernet Sauvignon Lindhill Vineyard 2012** Single-varietal, single-vineyard. 100% Cabernet Sauvignon from a vineyard above Lexington Reservoir in Los Gatos in the Santa Cruz Mountains AVA. Located at an elevation of about 2500 feet, this vineyard benefits from a sunny exposure above the fog line. Aged 20 months in mixed French and American oak barrels. 13.5% alcohol.
- 5th. **CHOCOLATE, and CAMEL, and HAZLENUT TART with Villa Del Monte Late Harvest Zinfandel** Single-varietal, single-vineyard. 100% Zinfandel. Left on the vine in order to naturally raise the sugar. 3% residual sugar. 15.4% alcohol. Available in two sizes: 375 ml and 750 ml.

Thursday June 21st -- Event Begins at 6:30PM