



# Red Barn Dinner Series

August 16, 2020

## Getting Started

Caramelized Onion & Mushroom Tart  
Feta & Smoked Cheddar Cheeses,  
Baby Greens & Shaved Fennel Salad

Wine Pairing:

Argyle Vintage Brut, Willamette Valley, Oregon

## The Main

Grilled Atlantic Tuna Loin  
Garden Tomato & Cucumber Relish,  
Roasted Chilies, Cilantro Vinaigrette

Wine Pairing:

Alexander Valley Vineyards Rosé of Sangiovese,  
Alexander Valley, Sonoma, California

## On The Side

Cumin Roasted Broccoli & Cauliflower  
Herbed Saffron Risotto

## The Finish

Late Summer Tomato Jam  
Toasted Financier, Crispy Beets,  
Fresh Squeezed Lemon Sorbet

