



BOICH FAMILY CELLAR

BOICH FAMILY CELLAR WINE DINNER

Thursday, November 17th 7pm

There is one singular belief that drives the wine program at Boich Family Cellar and that is...

The most magnificent wine experiences come from and only from the most magnificent fruit. Put another way, the very best wines all start in the vineyard. This is why our process always begins by identifying the most proven, most iconic vineyards in Napa from which to source our fruit. From these gems we craft small quantities of single vineyard designated cabernet sauvignon made in the classic new world style that defines

Big Napa Cabs as a genre of their own. Our wine making philosophy can be described as minimally interventionist – As our lead wine maker Jeff Ames would say “find the very best fruit and get the heck out of the way”. Pressing, racking and barrel aging are all to taste – with the aim to arrive at the most genuine expression of the fruit and the vineyard from which it is sourced. Our annual production is very limited by design because there is always a tradeoff between quality and quantity.

Our goal is not to make good wine... all wine is good – Our passion is to make amazing wine.

First Course

Smoked Salmon wrapped Sea Scallop with Cherry Tomato Jam

Jordan Chardonnay 2015

Second Course

Molé Rabbit Tortellini with Smoked Béchamel garnished with Duck Fat Powder

Boich Family Cellar 2014 Estate Syrah, Mount Veeder

Third Course

Almond Crusted Salmon with Fig and Ginger Chutney garnished with Andouille Drizzle

Boich Family Cellar 2014 Cabernet Sauvignon Howell Mountain Select

Fourth Course

Black Pepper and Rosemary Venison Tenderloin with Charred Fennel and Parsnip Puree
with Blackberry Tea Demi-Glace

Boich Family Cellar 2014 Cabernet Sauvignon Wall Road Vineyard, Mount Veeder

Fifth Course

Cabernet Chocolate Truffle

\$125 per person (plus Tax and Gratuity)

Reservations Required ~ Call Ken Stewart's Lodge ~330-666-8881

