



Point Reyes Seashore Lodge and Farm House Restaurant
10005 Coastal Highway One, Olema
Farm and Wine Dinner – 6:30 p.m. Thursday, September 24, 2009
\$65 (plus tax and gratuity)

Featuring Wines from Pey-Marin Vineyards and
Foods from Devils Gulch Ranch

Served in the Park Dining Room – Reservations Required (415) 663-1264

Heirloom Tomato Gazpacho Shots

2008 Pey-Marin "The Shell Mound" Riesling, Marin County

Point Reyes Oyster Stew with Baby Carrots, Wild Mushrooms, Baby Spinach, Caramelized Onions, and
Fingerling Potatoes Served in a Mini Sourdough Bread Bowl

2007 Pey-Marin "Trois Filles" Pinot Noir, Marin County

Devils Gulch Ranch Grilled Quail with Warm Brussels Sprout Salad of Apple Wood Smoked Bacon, Cherries,
Frisee and Arugula in an Aged Red Wine Truffle Vinaigrette Topped with a Poached Quail Egg

2006 Mount Tamalpais Vineyards Merlot, Marin County

Devils Gulch Ranch Braised Rabbit Pasta with Baby Zucchini, Heirloom Tomatoes and Portobello Mushrooms
in a Mustard Rabbit Jus, Finished with Sliced Grilled Rabbit Loin

2007 Spicerack Vineyards "Punchdown" Syrah, Sonoma Coast

Farm House Smoked Devils Gulch Ranch Pork Trio of Spare Ribs, Grilled Loin and Braised Shoulder with
Broccolini, Roasted Cauliflower, Sweet Red Pepper Polenta Croutons in a Blackberry, Chipolte and Garlic
Barbecue Sauce

Raspberry Sorbet with Glazed Peaches and Nectarines

Lodging Available at the Point Reyes Seashore Lodge
"Wine Dinner" Special Room Rates: 25% Discount with Wine Dinner Reservation

www.pointreyesseashore.com

(415) 663-1264 Restaurant ** 663-9000 Lodging

