

## **The Perfect Pairing to end Artsfest Week! - food, wine, music, and friends**

**Sunday, July 13, 4-7p.m., rain or shine**

A casual community Sunday supper featuring delectable BBQ and picnic foods paired with chillable, versatile, and refreshing wines. Although the emphasis is on FUN, certified sommelier, Jessi Blanakik, will enlighten our taste bud's wine IQ! This feast is not designed for vegetarians, but most dietary restrictions can be accommodated.



### **Family Style (shared platters) Menu**

WS Lodi Apples and Cucumber Salad - Flatbread

Haffner Farm Smoked BBQ Beef

Haffner Farm Pulled Pork

Wild For Salmon Grilled Alaskan Salmon

Vegetable Skewers, Grilled Potatoes

WS Lamb Merguez Sausage

Shanny Farms Grilled Quail

Black Raspberries and Blueberries on Grilled Olive Oil Pound Cake

WS Basil Lemonade/Sun Tea

Possible Wines: the 3 B's (Barolo, Barbaresco, Brunello),  
Grenache, Syrah, Rosé, Albariño, Chenin Blanc

**Price includes food and 6 wines (TBA), sales tax and tips not included): \$85 for 21+/ \$45 ages 5-20. Limited to 30 ppl.**