

Would you like to have the winery experience in your own home? How about your own private dinner here at the winery? Winemaker James MacPhail and Chef Bruno Billiet have teamed up to bring this experience to you. Here's how it works: Bruno cooks, James pours - the rest is up to you. We can serve up to 12 people in our winery or in your own home. For details, contact Kerry at kerry@macphailwines.com, or call 707-433-4780. (Our radius is limited to the Bay Area at the present time.)



macphail

MacPhail Winemaker Dinner

Sample Menu

Seared Japanese Scallops

*Served on a bed of Mâche with Maple Candied
Hazelnuts, Lime and Orange Vinaigrette*

*2008 Yves Boyer-Martenot
Meursault, Burgundy, France*

Ravioli "Bourguignonne"

*Raviolis filled with Pinot Noir Beef Ragout
Served with Thyme Beurre Blanc*

*2006 MacPhail Pinot Noir, Anderson Valley
Wightman House, Magnum*

Seared Coho Salmon

*Served with Ratatouille, Rosemary Gnocchis
Citrus Reduction*

*2005 MacPhail Pinot Noir, Anderson Valley
Ferrington, Magnum*

Fraisier

*Genoise cake with Pistachio Cream and
Fresh Strawberries*

*2006 Hess, Late Harvest Chardonnay
Su'Skol Vineyard, Napa Valley*

Mignardises

*Served with
Teas & Coffees*

Saturday May 8th 2010
*James MacPhail - Winemaker
Bruno Billiet - Chef*