



*Guest Chef, Sean Roe, Culinary Director Emeril Lagasse Las Vegas!*

## 2013 Tierra Roja Release

### *Tasting 2013 Tierra Roja Cabernet Sauvignon*

There is no charge for this pre-dinner tasting, but advance reservations are required.

4:30-5 Trade only, 5-6:00 All guests

## Obsession Wine Dinner Menu & Pairings

### *Featuring Tierra Roja and Mellowood Wines*

Artisanal Charcuterie Selection with Citrus Shallot Marmalade, Grilled Baguette

#### *Mellowood Zinfandel 2013*

Rabbit and Wild Mushroom Fricassee with Sage Dumplings

#### *Tierra Roja Cabernet Sauvignon 2011*

Pan Roasted Quail Breast & Crispy Legs with Salsify Puree and Current Reduction

#### *Mellowood Syrah 2013*

Herb Marinated Beef Tenderloin with Smoked Marrow Bordelaise,

Caramelized Cipollini Onions and Parisienne Root Vegetables

#### *Tierra Roja Cabernet Sauvignon 2012*

Spiced Chocolate Torte with Roasted Fruit Soup

#### *Tierra Roja Cabernet Sauvignon 2007*

**\$75/person**

Sunday, October 16, 2016

Dinner at 6:00 pm. Advance registration is required. Contact:

[linda@tierraroja.com](mailto:linda@tierraroja.com) or [ssampson@lasvegasc.com](mailto:ssampson@lasvegasc.com) or buy online at

<http://mellowoodvineyard.com/event/tierra-roja-release-las-vegas-country-club/>