



**MESA GRANDE
CORAZÓN**



Mesa Grande Corazón Winery and Jeremy's on the Hill Wine Pairing Dinner Friday, March 17th at 6:45pm

First Course

Arugula Salad with Smoked Pork Belly, Golden Beets, Chevre
Goat Cheese and Dried Cranberries
Mesa Grande Corazón Dry Rosé

Second Course

Duck Confit with Butternut-Kale Sautee, Parisian Gnocchi and Pan Jus
Mesa Grande Corazón Cabernet Franc

Third Course

50/50 Meatball Crostini, Red Wine Tomato and Parmesan Crisp
Mesa Grande Corazón Cabernet Sauvignon

Fourth Course

Petit Filet Mignon with Point Reyes Blue Cheese,
Mashed Potato and Red Wine Jus
Mesa Grande Corazón Cabernet Sauvignon

Fifth Course

Chocolate Ganache Mousse
Café Moto Blue Sky Organic Coffee

(760) 765-1587

www.jeremysonthehill.com

**\$69 per person
(tax and gratuity not included)**