



Menu Item Descriptions

*Cowgirl Creamery Mt. Tam triple cream,
organic cow cheese*

*Farmstead Point Reyes Blue full
flavored cow cheese*

*Vermont Butter and Cheese Creamery
Coupole slightly aged
goat cheese*

*Reypenaer 2 year VSOP aged Gouda
accompanied with fresh seasonal fruits
and jellies.*

*Bottarga - The Cortez Treasure-
cured mullet roe*

Guanciale - Italian cured hog jowl

*Heirloom tomatoes - Locally grown
and harvested tomatoes from
Gamble Creek Farms*

Lola Wines are naturally balanced wines making them the perfect accompaniment to food. The Pinot Noir is a classic Burgundian style with aromas of cherries and strawberries and a smooth, silky finish. The Chardonnay combines the coastal California tropical fruit and citrus nose with soft oak and a crisp refreshing mouthfeel. Both wines reflect the ideal grape growing conditions of Russian River Valley and Sonoma Coast.

Lolo wines are available for purchase at the Mar Vista Dockside Restaurant. Bottarga is available for purchase at the Anna Maria Olive Oil Outpost on Pine Avenue, Anna Maria.

For information on any of these menu items or Lola wines contact Tina Fusaro at tfusaro@chilesgroup.com or 941-778-8710.



*Welcome to the
Sandbar Restaurant*
**WINEMAKER
DINNER**

*Friday, January 27, 2012
Sandbar Pavilion
6:30 pm*



*Tonight's Dinner will feature
selected items prepared
by Chef Ian Fairweather*

*Paired with Lola Wines
from winemaker Seth Cripe*





- 1ST COURSE -

Shrimp and Grits

Gulf Shrimp and bottarga over Bradley Store grits finished with Guanciale and pork jus. Paired with the crisp and delicately balanced Lola Riesling.



- 2ND COURSE -

Heirloom Tomato Salad

Gamble Creek Farms tomatoes with arugula over a floor of goat cheese and tapenade. This course is paired with the Lola Chardonnay, a Sonoma Coast Chardonnay featuring hints of tropical fruits, citrus and a touch of oak.



- 3RD COURSE -

Pan Seared Tenderloin

paired with a butter poached Florida Lobster tail and oyster mushrooms. Your choice of Bodega Rancho Syrah or Lola Pinot Noir, a well balanced Pinot with refreshing berry flavors and soft tannins.



- 4TH COURSE -

Olive Oil Outpost cheese course.

Pair your favorite wine from the night's selections with this fabulous cheese course; special artisan cheeses and accompaniments prepared by Kelly Kary of the Anna Maria Olive Oil Outpost.