



Rob Sinskey, Daydream Believer and Vintner

Annie gunn's

Foods & wines inspired by the richness of country life.



ROBERT SINSEKEY VINEYARDS

Dinner in our Atrium

Thursday, April 28 2022, 6:30 PM

**With our guest, from his winery in Napa Valley,
Rob Sinskey**

Appetizers

Maiale Tonnato

Jumbo Lump Blue Crab Compressed Melon Salad
Marinated Grilled Florida Pink Shrimp with Chile Aioli
Grilled Snake River Farms American Kobe Ko-Bobs

***Robert Sinskey Abraxas 2018 Los Carneros, Vin de Terroir, Scintilla Sonoma Vineyard
Riesling, Pinot Gris, Pinot Blanc and Gewürztraminer***

1st Course

Seaweed and Herb Encrusted Pacific Northwest King Salmon
with a Compressed Strawberry Icicle Fennel Salad

***Robert Sinskey Vin Gris of Pinot Noir 2021 Los Carneros
Robert Sinskey Pinot Noir 2017 Los Carneros***

2nd Course

Charcoal Roasted Heritage Hog Stone Fruit Glazed Baby Back Ribs with Cannellini Ranch Beans

***Robert Sinskey POV Red Blend 2016 Los Carneros, "Wine with a Point of View"
Merlot, Cabernet Franc and Cabernet Sauvignon***

3rd Course

Roasted Orzo Black Truffle Stuffed Quail with Shaved Foie Gras and Beurre Rouge

***Robert Sinskey Marcién Proprietary Red 2013 Los Carneros, "A Saint-Emilion with a Suntan"
Merlot, Cabernet Franc and Cabernet Sauvignon***

Dessert Course

Extra Virgin Olive Oil Biscuit with Local Rhubarb Compote, Bleu de Combremont (Cow, Switzerland)

***Robert Sinskey Orgia 2016 Los Carneros, "An Enlightened Table Wine"
Pinot Gris 'Ramato' Style***

Lou Rook III, Executive Chef lrook@anniegunns.com

Glenn Bardgett, CS, CSW, Wine Director mowineguy@aol.com

The cost for this amazing dinner is \$175 per person, not including tax or gratuity

Please call our Annie Gunn's hostess at 636-532-7684 for reservations