

# ACRE WINE DINNER AT TIMBERLAKE'S RESTAURANT

EXECUTIVE CHEF TONY BATES  
ACRE WINERY - NAPA VALLEY, CALIFORNIA

APRIL 23, 2025

## FIRST COURSE

Pan-Seared Sea Scallops  
with saffron cream sauce  
*2023 MorgaenLee Sauvignon Blanc*

## SECOND COURSE

Pea Greens Salad  
charred pineapple | spring onions | manchego | sherry vinaigrette dressing  
*2022 Old Lodge Chardonnay*

## THIRD COURSE

Wilders Wagyu Oxtail-Stuffed Rigatoni  
wilted greens | tomato jam  
*2019 Old Lodge Cabernet Sauvignon*

## FOURTH COURSE

Roasted Lamb Loin  
potato rosti | buttered fennel | arugula | natural jus  
*2019 Cafferata Merlot*

## DESSERT COURSE

Poached Rhubarb & Cherries Shortcake  
sweet biscuit | cheddar cheese ice cream  
*2019 Mill Race Cabernet Sauvignon*

**\$130 per person**

