



# NÔVO

restaurant lounge



## CHARDONNAY SYMPOSIUM WINE MAKER DINNER

*with Hearst Ranch Winery*

Saturday, May 14, 2016 | 6:30 PM  
726 Higuera Street, San Luis Obispo | Novo Cellar

### *First Course*

#### **Seared Eastern Diver Scallop Salad**

organic butter leaf lettuce  
grilled stone fruit  
caramelized red onions  
avocado, citrus dressing

*Paired with: 2014  
"Glacier Ridge" Chardonnay*

### *Second Course*

#### **Spring Vegetable Risotto**

shaved parmesan cheese

*Paired with: 2014 "Proprietor's  
Reserve" Chardonnay*

### *Third Course*

#### **Pork Tenderloin**

roasted garlic fingerling  
potatoes, baby carrots  
wild mushroom pork  
demi-glace

*Paired with: 2013  
"Chileno" Tempranillo*

### *Fourth Course*

#### **Gourmet Dessert Cheese Plate**

hook's double cream paradise blue cheese, midnight moon, bellavitano gold, honey comb  
dried market fruits, roasted nuts, stepladder ranch avocado-honey

*Paired with: 2013 "Bunkhouse" Cabernet Sauvignon*

*menu subject to slight changes  
Executive Chef: Ben Richardson*

Tickets are available for purchase at [EventBrite.com](http://EventBrite.com) 

For more info call: 805-467-2241 or email: [shelbi@hearstranchwinery.com](mailto:shelbi@hearstranchwinery.com)