

# FLOWERS

VINEYARDS & WINERY

SONOMA COAST

# QUINTESSA

NAPA VALLEY

AT

## SABIO ON MAIN

# AN AUTUMN WINE PAIRING DINNER

EXCEPTIONAL WINES. SEASONAL CUISINE. UNFORGETTABLE COMPANY.



### THE MENU

#### WELCOME RECEPTION

*Segura Viudas Cava*

#### FIRST COURSE

*Flowers Sonoma Coast Chardonnay*

Seared Diver Scallop

Compressed Apple & Shaved Fennel Salad,  
Toasted Hazelnuts, Brown Butter-Champagne Vinaigrette

#### SECOND COURSE

*Flowers Sonoma Coast Pinot Noir*

Pork Cheek Agnolotti

Maitake Mushrooms, Quince Mostarda,  
Parmigiano Reggiano Brodo

#### THIRD COURSE

*Quintessa 2023 Estate Cabernet Sauvignon Blend*

Roasted Lamb Loin

Potato Pavé, Charred Brassicas,  
Cipollini Onion, Lamb Jus

#### DESSERT COURSE

*Black Walnut Manhattan*

Olivina Olive Oil Cake

Roasted K&J Pear,  
Honey Mascarpone, Walnut Streusel

**\$175 PER PERSON**



WEDNESDAY  
NOVEMBER 12



RESERVATIONS FROM  
5:00 PM – 8:00 PM



SABIO ON MAIN  
501 MAIN ST.  
PLEASANTON, CA 94566

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Our kitchen uses common allergens, and despite careful handling, we cannot guarantee that any dish is free from crosscontamination.  
20% Gratuity charged to parties of 6 or more, on any major holiday, or special events.

Francis X. Hogan | Executive Chef & Partner | +1.925.800.3090 | [sabiopleasanton.com](http://sabiopleasanton.com)