



# SANTA BARBARA WINE DINNER

With Ben Aguilar, Trade Manager at Jackson Family Wines



**MONDAY, OCTOBER 7TH @ 6:30 PM**

\$100/pp\*\* | Eighty Acres Kitchen & Bar

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## I. DIATOM CHARDONNAY SANTA, 2022 SANTA BARBARA

Creamy roasted cauliflower and mushroom soup

## II. CAMBRIA VIOGNIER, 2023 SANTA MARIA VALLEY

Seared sea scallop, butternut squash puree, quinoa apple salad

## III. NELSON PINOT NOIR, 2022 SANTA BARBARA

Roasted beet and goat cheese risotto with seared duck breast

## IV. SYRAH EX POST FACTO, 2022 SANTA BARBARA

Braised lamb, roasted butternut squash, sweet onion sauce

## DESSERT

Pistachio cake with chocolate ice cream

A 3% credit card processing fee will be added to credit/debit card payments