



# Chef Jesus Garcia Pairings Lunch

Menu

"HOT CALIFORNIA NIGHT"  
SACRAMENTO LOCALLY SOURCED FARE  
AUGUST 20TH & 21ST, 2022

## Striped Bass Ceviche

Stone Fruit, Lime, Pickled Onion, Coriander, Parsnip Chips

*Paired with 2021 Miraflores Pinot Grigio*

## Baby Summer Squash Bisque

Creme Fraiche, Warm Chevre, Endive, Cucumber

*Paired with 2020 Miraflores Estate Chardonnay*

## Lamb Rilette

Summer Corn Puree, Heirloom Tomato, Corn,  
& English Pea Succotash

*Paired with 2017 Miraflores Estate Syrah*

## Melon "Everything"

Compressed Pineapple Sage & Honey Dew,

Cantaloupe Panna Cotta

*Paired with 2020 Miraflores Estate Muscat Canelli*



Miraflores is honored to welcome Chef Jesus Garcia to the Summer PAIRINGS.

Chef Garcia boasts a wide breadth of culinary experience, from fine dining at Michelin-recognized Localis in Sacramento, to corporate dining experience at ISS Guckenheimer at Google in San Francisco, along with working as a private chef for NBA athletes. Instructed at Le Cordon Bleu, he has participated as a chef several times in the esteemed Sacramento Tower Bridge Dinners. Chef Garcia enjoys creating dishes using local, seasonal ingredients and unexpected flavor profiles.

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