



MIRAFLORES

Chef Jennifer Milsap Pairings Lunch *Menu*

"WELCOME FALL HARVEST"
SEPTEMBER 17TH & 18TH, 2022

Parsnip Soup

Cream, Lemon, Bacon

Paired with Miraflores 2020 Estate Chardonnay

Beet Salad

Chèvre, Za'atar, Greens

Paired with Miraflores 2017 Estate Mourvèdre

Corn & Chorizo Risotto


Butternut Squash, Pomegranate Seeds, Pepitas, Parmesan

Paired with Miraflores 2019 Mision 1853

Pot de Creme

Chocolate, Lavender, Cream

Paired with Miraflores NV Black Muscat



Spanning more than a decade, Chef Jenn's cooking experience began in fast-paced restaurants where she gravitated towards fine-dining. She has worked at restaurants such as one Michelin starred, The Kitchen, Localis, Enotria and Hog Island Oyster Company in the Bay Area. Most recently, she has owned her own catering business and was an in-home, private chef for NBA players. She has been honored to be invited to participate in the acclaimed Tower Bridge Dinner alongside some of the region—and the world's— best chefs, as well as a chef at the Sacramento Region's Women in Food & Ag annual dinners, and to have created recipes for Harper's Harvest award-winning products. As a mom, a cancer survivor and a California native, Chef Jenn has a deep desire to provide nourishment while staying in tune with the bounty of the season.

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