

Menu

Garden herbs and edible flowers brightly season recipes
for a lively summer's meal

A seasonal menu created by the Culinary Team of O'Connell Family Wines

ORANGE MARJORAM CANDIED ALMONDS

*Wine Pairing: 2014 Pietro Family Cellars Sauvignon Blanc,
Napa Valley*

WILD FENNEL SEA SALT CURED WATERMELON LACED WITH ORANGE OLIVE OIL AND TOASTED PISTACHIOS

*Wine Pairing: 2018 Gabrielle Collection Rosé D'Été of Cabernet Sauvignon,
Napa Valley*

GABRIELLE'S GARDEN HERB & FLOWER 'WINE CAN' CHICKEN

*Wine Pairing: 2016 Gabrielle Collection Juxtaposition Cabernet Sauvignon,
Napa Valley*

LAYERED HERBED CITRUS OLIVE OIL & PARMESAN CORN ON THE COB

LAVENDER LEMON WHITE CHOCOLATE MOUSSE WITH MARJORAM SEA SALT ACCENT

*Wine Pairing: 2016 Pietro Family Cellars Chardonnay, Oak Knoll District of
Napa Valley*



Read about the wines
scan the QR code!



Visit us at GABRIELLE COLLECTION taste +
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