



WINES of DuMOL
with special guest Mariette Catelli

Wednesday, 21st May, 2025
5:30 p.m. seated dinner
Four course dinner \$175 per person (excluding tax and gratuity)

Founded in 1996, DuMOL is dedicated to crafting highly nuanced, vineyard-focused Pinot Noirs and Chardonnays from distinctive sites in the cool-climate Russian River Valley. Winegrower and Partner Andy Smith leads a small and experienced team at DuMOL, to craft wines of depth, clarity and elegance through attention to detail in the vineyards and vintage-specific winemaking. DuMOL believes the best fertilizer is the footsteps of the farmer and is dedicated to a portfolio of estate and grower-partner vineyards primarily within a 10 mile radius. Expanding upon twenty-five years of experience, DuMOL also grows and produces small-lot Syrah, Cabernet Sauvignon, Chenin Blanc, and Mencía from some of the finest vineyards in Sonoma and Napa. The full DuMOL portfolio is released through allocations to the mailing list, with select wines distributed to top restaurants worldwide.

With a focus on Pinot Noir and Chardonnay, DuMOL produces vineyard-designates and appellation blends from approximately 25 distinct vineyards in Napa and Sonoma, including seven estate parcels, and collaborates closely with their grower partners.

Guided by the core principle of being responsible stewards of their environment, DuMOL built a world-class winery in Windsor, CA in 2008. Beyond its environmental considerations, the winery was strategically designed by Andy Smith to optimize the vinification of DuMOL's many individual wine lots with custom small-lot fermentation tanks.

Since the inaugural 1996 harvest, DuMOL has thoughtfully assembled a portfolio of approximately 25 distinctive estate and grower-partner vineyard sites — some of which DuMOL has harvested for more than two decades. Each site is specifically and precisely farmed in an attempt to reveal its “signature,” the vineyard's defining characteristics as expressed through the fruit.

Book by calling 22 Bowen's (401)841-8884

Please note that substitutions regarding dietary restrictions cannot be made, allergies will be accommodated.

For more information regarding the wines please visit www.dumol.com



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FIRST COURSE

Caviar Waffle

crème fraiche, shallot, preserved egg yolk, chive

DuMol Rosé of Pinot Noir

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SECOND COURSE

Peas & Proscuitto

sweet pea panna cotta, pea and mint purée, crispy prosciutto, radicchio, Habanada oil

DuMol Charles Heintz 'Isobel' Chardonnay

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THIRD COURSE

Chicken Roulade

Murray's chicken breast rolled with local RI vegetables, Cato Corners celeste, onion jus, leek jam

DuMol MacIntyre Pinot Noir

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FOURTH COURSE

Venison Tenderloin

cauliflower purée, root vegetables, ramp tops, blackberry gastrique

DuMol Jack Robert's Run Syrah

CULINARY TEAM

EXECUTIVE CHEF: JUSTIN GARCIA

EXECUTIVE SOUS-CHEF: ERIK HANSEN