



April Newsletter

Volume 4. 2025

UPCOMING EVENTS

CRAB FEED

April 12th-13th

Saturday & Sunday

3:30 p.m. - 5:30 p.m.

\$80 WC Members

\$90 Non Members



Mitchella is excited to bring back this amazing event. Come enjoy an afternoon of all you can eat Dungeness crab with salad, bread, dessert, and a glass of wine.

2019 RAMBUNCTIOUS

A bold blend of Malbec, Syrah, and Petite Sirah showcases aromas of blackberry and orchid. Followed by rich velvety tannins with notes of dark plum, dates, and baking spices. This wine finishes with a rich smoky flavor of cedar and anise.

Regularly - \$34

\$27.20 - 20% OFF
Non Wine Club

\$23.80 - 30% OFF
Wine Club

OUR SPRING MAGNUM WINNER



Thank you to all of our wine club members who updated their contact and credit card info. Erika is our Spring wine club magnum winner! Congratulations on your engagement Erika, we hope you enjoy your Magnum of 2011 Innuendo Noir.



Nona's Easter Pie



Makes 6-8 servings



1 hour

INGREDIENTS

- **3/4 cup powdered sugar, plus extra for garnish**
- **3 large eggs**
- **2 teaspoons pure vanilla extract**
- **1 tablespoon orange zest**
- **1 (15-ounce) container whole milk ricotta cheese**
- **1/2 cup cooked short-grained rice**
- **1/3 cup toasted pine nuts**
- **6 sheets of phyllo sheets, thawed**
- **3/4 stick (3 ounces) unsalted butter, melted**

DIRECTIONS

Blend 3/4 cup of powdered sugar, eggs, vanilla, orange zest and ricotta in a food processor until smooth. Stir in the rice and pine nuts. Set the ricotta mixture aside.

Preheat the oven to 375 degrees F.

Lightly butter a 9-inch glass pie dish. Lay one phyllo sheet over the bottom and up the sides of the dish, allowing the phyllo to hang over the sides. Brush the phyllo with the melted butter. Top with a second sheet of phyllo dough, laying it in the opposite direction of the first phyllo sheet. Continue layering the remaining sheets, alternating after each layer and buttering each sheet. Spoon the ricotta mixture into the dish. Fold the overhanging phyllo sheets over the top of the filling to cover. Brush completely with melted butter.

Bake the pie until the phyllo is golden brown and the filling is set, about 35 minutes. Transfer the pan to a rack and cool completely. Sift powdered sugar over the pie and serve.