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Buena Vista, Raymond wines top 624 dinner

A total of 12 wines from Buena Vista Winery and Raymond Vineyards will be featured at a dinner scheduled from 6-9 p.m. June 9 at 624 Kitchen & Catering, 624 S. Boston Ave.

Chef-proprietor Justin Thompson and chef Tim Slavin will prepare a five-course dinner to go with the wines.

The dinner will include passed hors d'oeuvres of sweet corn hushpuppy, maple-braised pork belly and cowboy caviar, followed by chicken-fried foie, cold-smoked Ivory tuna, blueberry-and-sage duck sausage, coffee-rubbed rib-eye and Southern chess pie.

They will be paired with Raymond Napa Valley sauvignon blanc, Buena Vista Carneros chardonnay, Buena Vista Sonoma County zinfandel, Buena Vista Sonoma cabernet sauvignon, Raymond Reserve cabernet sauvignon and Raymond Generation.

The evening will begin with a tasting hour featuring other wines from Buena Vista and Raymond, and representatives from the wineries will be on hand to discuss the wines.

Buena Vista was founded in 1857. Today, its long history is being reborn under the vision of Jean-Charles Boisset. Located just outside the town of Sonoma, the original winery is a California Historic Landmark and home to Buena Vista's tasting room and visitor center.

In 1933, the Raymond family became deeply connected to Napa Valley's winemaking origins. The family started its winery in 1970 after establishing a 90-acre estate in Rutherford that now includes 300 acres in Rutherford, St. Helena and Jameson Canyon.

Cost of the dinner is \$125 per person, plus tax and gratuity. Reservations: 918-779-6333.