



January 20, 2012

6:00 PM

***Winemakers Dinner***

*Featuring Internationally Renowned Executive Chef Lionel Have*

***Hors D'oeuvres***

*Fontana Candida Frascati*

***Amuse Bouche***

English Pea Soup...demitasse, Duck Comfit,  
Foie Gras, Crostini, Crème Fraiche

*Ruffino Orvieto*

***Salade***

Beef Tartar Croustillant Fondant.  
Micro greens, chives, sundried Tomato Salad and Aioli Bacon wrapped Sea  
Scallops with Wild Mushroom Lasagna and  
saffron vanilla cream

*Primal Roots Red Blend*

***Le plat principal***

Potato Gnocchi, braised Osso Bucco Ragout  
Orange Comfit, braised juice and Balsamic reduction.

*181 Merlot*

***Entree***

Chestnut dusted Cervena Venison Loin, celery root puree, Blackberry  
Gastrique, Candied Butternut Squash

*Napa Cellars Zinfandel*

***Le Dessert***

Pear Almond Tart, Vanilla Parfait, Raspberry Coulis

*Avissi Prosecco*