

California Wine Dinner

March 4, 2011



Mumm Napa, Brut Rose, Napa Valley, CA 'NV

First Course

Apple Cider & Orange Scented Beet Tar-Tar
with Petit Greens & Vermont Feta

Chateau Montelena, Riesling, Potter Valley, CA '09

Second Course

Oven Roasted Line Caught Cod Loin with Grilled Ocean Prawns &
Olive oil Crushed Potatoes

Laetitia, Estate Chardonnay, Arroyo Grande Valley, CA '08

Third Course

Skillet Seared Jersey Girls Dairy Veal Loin with Truffled Celery
Root Puree & Thyme Scented Demi

Belle Glos, Meiomí, Pinot Noir, Sonoma, Monterey, Santa Barbara, CA '09

Fourth Course

Vermont Rabbit Leg Confit with Black Truffle Scented Three Mushroom Risotto
Lolonis, Cabernet Sauvignon, Redwood Valley, CA '06

Fifth Course

Warm Cinnamon & Clove Scented Chocolate Cake with Vermont Maple Cream
Chateau Montelena, Red Zinfandel, Napa Valley, CA '05