

Napa Valley Wine Dinner
November 4, 2011



First Course

Torchon of Trois Foie with Petite Spinach & Frisse

Rutherford Ranch, Sauvignon Blanc, 2010

Second Course

*Slow Poached Ginger & Kaffir Scented Silver Hake with Napa
Cabbage & Lemon, Ginger Soy Vinaigrette*

Freemark Abbey, Chardonnay, 2010

Third Course

*Slow Braised Pig with Foraged Late harvest Oyster Mushroom & Roasted Boardman
Hill Three Squash Risotto*

Steltzner Vineyards, Claret (Bordeaux Blend), 2008

Fourth Course

*Skillet Seared Sirloin of Maple Organic Beef with Green Truffle Parsnip Puree & Confit
of Cipollini Onion*

Parlay, The BookMarker, Napa Blend, 2009

Dessert

*Warm Red Wine, Cinnamon & Winter Spiced Double Chocolate Cake
with Dark Chocolate Sauce & Vermont Cream*

Paoletti, Piccolina, Late Harvest Red Wine, 2006

Thank you for Dining with us!
Chef Dennis C. Vieira & The Red Clover Staff.