



Best of Napa Wine Dinner

January 26th, 2009

APERITIFS

Seared Foie Gras

hazelnut brioche, Meyer lemon - onion marmalade

Aged Gouda Tartlet

green apple - apricot chutney, chervile

SCHRAMSBERG BLANC DE BLANC, 2005, CALISTOGA

FIRST COURSE

Chicken & Sweetbreads Roulade

wild hedgehog mushrooms, grilled peaches, organic citrus maché salad

PINE RIDGE "EPITOME" CHARDONNAY, 2005, NAPA CARNEROS

SECOND COURSE

Macadamia Nut Crusted Norwegian Halibut

vanilla date puree, dried black cherry gastrique, micro greens

GUNDLACH BUNDSCHU PINOT NOIR, 2006, NAPA CARNEROS

THIRD COURSE

Szechwaun - Coffee Dusted Sika Venison

sweet potato risotto, rainbow carrot, truffle cream reduction

GROTH CABERNET SAUVIGNON, 2005, OAKVILLE

DESSERT

Lavender Honey Pot de Cremé

brûléed fresh apricot

ROMBAUER "JOY" LATE HARVEST CHARDONNAY, 2005, ST. HELENA