



## Best of Sonoma Wine Dinner

April 13th, 2009

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### APERITIF

#### *Bacon Wrapped Shrimp*

*colossal U-8 white shrimp, Hobbs bacon, grilled baby sweet watermelon,  
Thai chili mango jam*

**IRON HORSE CLASSIC VINTAGE BRUT, 2004, RUSSIAN RIVER**

### FIRST COURSE

#### *Miso Glazed Diver Scallop*

*shaved black truffle, vanilla bean-Dutton Ranch chardonnay buerre-blanc, wild spring mix salad*

**PATZ & HALL, CHARDONNAY, 2006, DUTTON RANCH**

### SECOND COURSE

#### *Stuffed Vermont Quail*

*roasted with spinach and caramelized onion stuffing, creamy risotto, black cherry gastrique*

**GUNDLACH BUNDSCHU PINOT NOIR, 2005, RHINEFARM VINEYARD**

### THIRD COURSE

#### *Modern Day Wellington*

*petite tenderloin, morel duxelles, white truffle oil,  
rice paper, huckleberry - thyme sauce*

**GOLDSCHMIDT "VYBORNY VINEYARD" CABERNET SAUVIGNON,  
2001, ALEXANDER VALLEY**

### DESSERT

#### *Chocolate Goat Cheese Soufflé*

*frozen vanilla anglaise*

**BR COHN CABERNET PORT, 2006, OLIVE HILL**