



Chalk Hill Wine Dinner
Jordan Siorentini - Wine Maker
July 21, 2008

APERITIFS

Seared Foie Gras

marcona almond - anjou pear chutney, toasted brioche

Thai Scallops

red curry glazed, lemon grass, fresh coconut milk

NORTH SLOPE PINOT GRIS, 2004

FIRST COURSE

Butter Poached Lobster Tail

*on bibb lettuce with toasted macadamia nuts, grilled peach & banana salsa,
shaved Vidalia onion, citrus - poppy vinaigrette*

ESTATE CHARDONNAY, 2005

SECOND COURSE

Seared Muscovy Duck Breast

black currant - espresso spätzle, mache salad, vanilla foam

ADELE'S VINEYARD MERLOT, 1999

THIRD COURSE

Mesquite Grilled Prime Tenderloin

lavender risotto, baby white asparagus & carrots, green peppercorn demi

**ESTATE CABERNET SAUVIGNON, 2003 &
CHAIRMAN'S CLUB CABERNET SAUVIGNON / MALBEC, 2005**

DESSERT

Chocolate Truffle Plate

*with red raspberries, sliced pluot, candied marcona almonds,
white chocolate covered blueberries*

BOTRYTISED SEMILLON, 2005, CHALK HILL – SONOMA