



Winemaker Lunch



September 3, 2010

Salad of Butter Lettuce, Spinach & Figs
Shaved Parmesan, Candied Walnuts, Aged Balsamic & Olive Oil
Paired with Bordigioni Family Winery 2009 "Big Pink" Rose, Sonoma Valley

Fontinella Cheese Ravioli, Tuscan Tomato Sauce & Wild Mushrooms
Chardonnay-truffle butter
Paired with Annadel Estate Winery 2007 Sonoma Valley Blend, Sonoma Valley

Grilled Local Lamb Sirloin with Garlic and Cippolini Onions
Yellow Squash, Zucchini, & Romano Beans with Garlic and Olive Oil
Roasted Garlic-Rosemary Potatoes
Baby new red potatoes roasted in extra-virgin olive oil and seasoned with fresh
rosemary and garlic
Paired with Annadel Estate Winery 2009 Monte Rosso Zinfandel
(From the barrel), Sonoma Valley.

Ciabatta Bread

Housemade Sorbet with Biscotti & Berries in a Moscato Syrup
Flying Goat Coffee & Tazo Teas
Paired with Muscardini Cellars 2009 Grappa de Sangiovese, Sonoma Valley
- if you dare.

Family Style Menu for Annadel Estate Winery: Presented by Park Avenue Catering.

