



Arrowood Winery
Winemaker Dinner
Friday, September 3, 2011

Hors d'oeuvres

Bay scallop ceviche, local grapes, endive
Goat cheese tartlet, lemon zest, granny smith apple, chives
Pork and duck terrine, brioche toast, dried cherry compote
Cote de Lune Blanc and Cote de Lune Rouge

First Course

Chilled corn soup, crab, basil oil
Chardonnay

Second Course

Frisée and mâche salad, Asian pear, toasted hazelnuts, pear verjus vinaigrette
Viognier

Third Course

Tea-smoked squab breast, black pepper spaetzle, mushroom, pomegranate reduction
Syrah

Fourth Course

New York steak, caramelized ratatouille bread salad, extra virgin olive oil
Cabernet Sauvignon

Summer Dessert

Grilled peach tart, cream cheese pastry cream, brown butter crust
Late Harvest Riesling

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