



Artiste Winery & Tasting Studio

Winemaker Lunch

September 4, 2009

First Course:

Squash Blossoms

Stuffed with Provencal goat cheese, tempura fried and served with marinara

Second Course:

Whole Stuffed Chicken

Boned and roasted stuffed natural chicken stuffed with Rainbow chard, onion, tomatoes and olive. Served with Sonoma Ratatouille Marinated and grilled yellow and green zucchini, eggplant and red bell peppers

Dessert:

Chocolate Decadence

With Huckleberries in red wine syrup

- Chef Todd Muir -