



AUREOLE

First Course

Wild Hamachi Sashimi

Hearts of Peach Palm, Baby Fennel, Ruby Red Grape Fruit, Fine Herb Dressing

B.R. Cohn Winery – 2008 Chardonnay, Sangiacomo Vineyard, Los Carneros
Deerfield Ranch Winery – 2008 Chardonnay, Los Chamizal Vineyard, Sonoma Valley

Second Course

Long Island Pekin Duck Breast

Fava Beans, Rhubarb, Spring Onions, Black Olive Jus

Chateau St. Jean – 2007 Pinot Noir, Durell Vineyard, Sonoma Valley
Gloria Ferrer Caves & Vineyards – 2006 Estate Pinot Noir, Los Carneros

Third Course

Lamb Loin

English Peas, Eggplant Puree, Cous Cous, Dandelion Greens, Apricots, Spiced Lamb Jus

Viansa Winery & Marketplace – 2005 Thalia Sangiovese, Sonoma Valley
GlenLyon Vineyards & Winery – 2008 Estate Syrah, Sonoma Valley

Fourth Course

Selection of Murray's Cheeses

Fruit and Pecan Toast, Quince Puree

Arrowood Vineyards & Winery – 2005 Cabernet Sauvignon, Monte Rosso Vineyard, Sonoma Valley
Kamen Estate Wines – 2006 Cabernet Sauvignon, Kamen Estate Vineyards, Sonoma Valley

SONOMA VALLEY
G R A P E S & W I N E