



Cabernet Varietal Dinner
With Chateau St. Jean, Hidden Ridge,
Rodney Strong Vineyards and Souverain
September 4, 2009

Hors D'oeuvres:

Coconut Shrimp
With Sweet Chili Dipping Sauce
Savory Lemon Cheesecake with Smoked Salmon
Goat Cheese, Yellow Pear Tomato
and Arugula Brioche Canapes
Paired with Chateau St. Jean 2007 La Petite Etoile Vineyard
Fumé Blanc

First Course:

Dungeness Crab and Avocado Mini Terrine
Micro Green Salad and Lemon Tarragon Dressing
Garnished with Three Colors of Topiko Caviar
Paired with Souverain 2007 Winemaker's Reserve Chardonnay

Second Course:

Grilled Portobello Mushrooms, Cippolini Onion
Wild Arugula, Thyme and Parmigiana Reggiano
Pinot Noir Balsamic Dressing
Paired with Rodney Strong 2007 Reserve Pinot Noir

Continued...

Third Course:

Pappardelle with Tuscan Duck Sauce
Braised Wild Duck with Porcini Mushrooms, Pancetta
and Chicken Livers
Paired with Hidden Ridge 2004 Cabernet Sauvignon
and Chateau St. Jean 2005 Cinq Cépages Cabernet Sauvignon

Fourth Course:

Petite Pan Seared Tenderloin of Beef
Fig Balsamic Reduction
Potato Leek Terrine and Braised Cipollini Onions
Artisan Parker House Rolls
and Sweet Butter
Paired with Souverain 2005 Winemaker's Reserve
Cabernet Sauvignon
And Rodney Strong 2005 Rockaway Cabernet Sauvignon

Dessert:

Cowgirl Creamery Mt. Tam Cheese
Black Currant Bread Pudding with Caramelized Walnuts
Cabernet Cassis Reduction
Paired with 2006 Hidden Ridge Cabernet Sauvignon

Elaine Bell French Roast Coffees
A Selection of Teas

Caterer: Elaine Bell Catering