



Muscardini Cellars

Winemaker Lunch

September 4, 2009

Antipasti

Eggplant Agrodolce- Eggplant cooked with Marsala, Pinenuts and Golden

Raisins served Room Temperature

Assorted Housemade Salamis and Cured Meats

Heirloom Tomatoes with Housemade Ricotta

Imported Italian Tuna with Cannellini Beans, Red Onions, Parsley

Paired with Rosato di Sangiovese

Fresh Pappardelle with Braised Rabbit, Picholine Olives and

Pecorino Toscano

Paired with with 2006 Sangiovese

Grilled Wolfe Ranch Quail, Wilted Greens, Mission Figs,

Peppercorn Vinaigrette

Paired with 2006 Syrah

Point Reyes Blue Cheese with Stone Fruit Tarte

Paired with 2006 Tesoro

Prepared by Antonio Ghilarducci of Depot Hotel Cucina Rustica