



Paul Hobbs Wines

Winemaker Dinner, September 4, 2009

Hors d'oeuvres:

**Roasted Figs Wrapped in Serrano Ham
Crosthini with Fava-Egg Salad & Smoked Trout**

First Course:

**Pan Seared Jumbo Scallop with Caramelized Fennel
Fennel Puree, Fava Beans and Toasted Pine Nuts
Truffle Oil
Paul Hobbs Chardonnay**

Second Course:

**Pan Roasted Duck Breast
Spinach Catalan Style with Apples,
Pine Nuts & Raisins
Paul Hobbs Pinot Noir**

Main Course:

**Grilled Rack of Lamb with Salsa Verde
Warm Cannellini Bean and Arugula Salad
Paul Hobbs Cabernet Sauvignon and Malbec**

Dessert:

**Roasted Peaches with Mascarpone Ice Cream
Dessert Wine
Peet's Coffee**

Location: 3355 Gravenstein Highway North, Sebastopol