



Monday, February 1, 2010

ALEXANDER VALLEY VINEYARDS

Winemaker Dinner

\$86 [plus tax and gratuity]

HORS D'OEUVRES

Lemon sole ceviche with orange and radish
Feuillate of scallop and truffle maitre d' butter

Louis Perdrier Brut N/V

Lemon grass curried coconut soup with passion fruit sorbet

1ST COURSE

Crispy sweetbreads and fondue of leeks
Caramelized salsify and pancetta cipollini onion jus

Alexander Valley Chardonnay 2008

2ND COURSE

Roasted royal trumpet mushrooms over braised escarole
Thyme-white anchovy gnocchi

Alexander Valley Cabernet Sauvignon 2007

3RD COURSE

Basque-style barbecued duck breast
Creamy black beluga lentils
Sage braised quince and prune red wine jus

*Alexander Valley Cabernet Sauvignon
Schoolhouse Reserve 2005*

4TH COURSE

Braised petite veal shank and thyme-lemon risotto
Glazed root vegetables and sweet peas

Alexander Valley Cyrus 2005

DESSERT

Soffritto-goat cheese olive oil cake
Bittersweet chocolate cherry cake

Artisanal cheeses:

Pont l'evêque Brie tour de marze

Truffle tremor Stilton ice cream

Tête de moine

*Alexander Valley Dry Creek Redemption
Zinfandel 2006*

MINIARDISES | COFFEE & TEA