

Balletto Winemaker Dinner
Tuesday, April 20, 2010

HORS D'OEUVRES

Roasted Prawns

with a coconut curry sauce

Fried Yellow Cauliflower

with a Chick Pea and Mustard Seed Batter

2007 Estate Gewürztraminer

First Course

Steamed Petrale Sole Roulades

scallop mousse on grilled asparagus with beurre blanc

2007 Estate Chardonnay

Second Course

Pan-Seared Liberty Duck Breast

Sausalito Springs watercress, smashed sunchoke, cherry sauce

2007 Pinot Noir Winery Block

Third Course

Syrah Braised Kobe Beef Cheeks

gourmet mushroom cannelloni, sautéed chard

2006 Estate Syrah
(Russian River Valley)

Dessert

Lemon Angel Cake

Angel food cake with lemon chiboust cream, huckleberries
and almond praline

2006 Late Harvest Pinot Gris
(Russian River Valley)

\$100 all-inclusive