

JULY 2ND, 2009

RECEPTION

2008 Amavi Rose

BLACK MISSION FIG, PROSCIUTTO

1ST COURSE

2008 Amavi Semillon

SEARED MANO D'LEON SEA SCALLOPS
sunny side up "silky" egg, summer bounty salad,
heirloom tomato-saffron vinaigrette, fleur d'sel

2ND COURSE

2006 Pepper Bridge Merlot

SKATE WING

salt cod polenta fritters, fontina val d'Aosta

3RD COURSE

2006 Pepper Bridge Vineyards Red Wine

CHOCOLATE

roast quail, dark chocolate dry rub

2006 Seven Hills Vineyards Red Wine

CERRIES

roast squab, confit leg, cherry-maple glaze,
rainer cherry relish

INTERMEZZO

heirloom tomato-basil sorbet

4TH COURSE

2006 Amavi Les Collines Vineyards Syrah

CERVINA VENNISON

cinnamon dusted venison loin, nicoise olive
tapenade, orange-honey peach demi-glace

5TH COURSE

2008 Amavi Late Harvest Semillon

APRICOT ALMOND TART