

FORKS & CORKS - WINE MAKER DINNER

PASSED HORS D'OEUVRES (5 PP.)

Quail eggs sunny side up served in a potato nest garnished with black caviar

Poached duck money bags

Lemongrass beef on a noodle cake

Risotto ball with basil, infused with fresh basil and Taleggio cheese

wine - 2010 CB Prop White

SERVED DINNER

COURSE # 1

Pan Sauteed Sea Bass with Champagne, Mustard & Shallots

wine - 2009 CB Chardonnay

COURSE # 2

House-made Ricotta Gnocchi, Roasted Butternut Squash,

Duck Confit, Sage Brown Butter with Crushed Amaretti

wine - 2009 Keplinger Red Slope

COURSE # 3

Marinated Rack of Lamb with Potato Pear Croquettes and "Burnt" Broccoli

wine - 2009 Keplinger Lithic

COURSE # 4

Artisinal Cheeses with Orange Blossom Honey & Candied Pecans

wine - 2009 CB Sandstone Seven

COURSE # 5

Trio of Chocolate Delights

wine - 2009 CB Cabernet Sauvignon