

**“CAYMUS”
WINE FESTIVAL WEEK
WINE DINNER & AUCTION
Featuring Chuck Wagner Family Wines
With Capital Wine Educator Tim Kilkullen
Culinary offerings by Mark Swomley
Saturday, May 3, 2008 – 6:30 PM
\$169 per person – excluding Gratuity**

CONUNDRUM’06

CHILLED SEARED TUNA

Served over Baby Spinach tossed with Strawberries, Mandarin Oranges, Pomegranite-Ice Wine Vinaigrette,
Chevre & toasted Almonds

MER SOLEIL CHARDONNAY’05
MER SOLEIL “SILVER” CHARDONNAY’06

CRAB STUFFED SHRIMP

Oven roasted and served over Tomato-Artichoke Risotto with Spinach & grilled Squash Sauté, Cracked Mustard Beurre Blanc and Herb Crème Fraiche

BELLE GLOS “TAYLOR LANE” PINOT NOIR’06

BRAISED SHORT RIBS

Served over a grilled Corn-Smoked Cheddar Potato Cake with Roast Vegetables, Pan Jus Reduction and crisp Arugula

CAYMUS CABERNET SAUVIGNON’05
CAYMUS “SPECIAL SELECT” CABERNET SAUVIGNON’05

FILET MIGNON ROULADE

Tender Filet rolled with Roast Peppers, Pesto, Parmesan and Arugula and served with Basil Cream Reduction and Balsamic Syrup

CAYMUS LATE HARVEST VIOGNIER’03

CITRUS CRÈME NAPOLEON

Crispy sweet Phyllo layered with Lemon Crème, Mandarin Oranges,
Cherries and Cinnamon-Mint Whip Creme