



DUCKHORN WINE DINNER

May 5, 2008

6:30 pm

Duck Pastrami

House made sauerkraut, rye toast points, whole grain mustard sauce

Snapper en Pappillote

Snapper baked in rice paper, roasted corn ragout

2006 Duckhorn Sauvignon Blanc

Land, Sea, and Air

Braised short ribs, roasted scallop, seared duck liver

2005 Duckhorn Merlot

Soup

Wild mushroom and mascarpone, mushroom cigars

Saltimbocca

Salmon wrapped in prosciutto, sage, lamb, and cassoulet

2005 Duckhorn Goldeneye Pinot Noir

Intermezzo

Blood orange sorbet, poached rhubarb

Surf – N- Turf

Grilled Filet, Lobster pierogi , black truffle béarnaise

2005 Paraduxx

Cheese

Cabrales, marcona almonds, port peached pear

Dessert

Blackberry and rhubarb, galette, butter-milk ice cream

*Menu is subject to change