

**Sonoma Grille**  
**947 Penn Avenue**  
**Pittsburgh, PA 15222**  
**Phone 412.697.1336**

DATE: MAY 7, 2008

\$125 per person

TIME: OPEN SEATING (BRING HOWEVER MANY YOU WANT, WHENEVER YOU WANT)

WINERY: FERRARI CARANO WINERY

**Starters:**

Veal Strip Tataki- Tamari tomato broth, horseradish, micro fennel.  
Hiramasa Carpachio- White verjus, organic olive oil, watermelon radish.  
Chilled Lobster Sou Vie- Meyer lemon/kaffir lime gelee.  
Vintage Comparison  
Fume Blanc 2006 vs. Fume Blanc 2007 (Not released until July)

**First:**

Scallop Trio:  
Butter poached- Sweet corn emulsion/corn shoots  
Smoked ceviche- chipotle/pepita  
Half shell- Blood orange juice/sea salt  
Chardonnay Trio (Appellation Comparison)  
2005 Chardonnay (Alexander Valley), 2005 Tre Terre Chardonnay (Russian River)  
2005 Chardonnay Reserve (Napa)

**Second:**

Porcini Seared Filet- Grilled morel, sweet potato hash, juniper demi, ramp creme fraiche.  
Component Comparison  
4 Different Cabernets that are used in making Ferrari Carano Cabernet, Prevail, Siena and Tresor

**Cleanser:**

Cantalope sorbet and gastrique

**Third:**

Braised Lamb Leg- Dijon whipped chevre, crispy polenta, smoked carrot, cabernet lamb reduction.  
Finished Products  
Prevail Back Forty 2003 (Rare Stuff) & Ferrari Carano Cabernet 2005

**Fourth:**

Chevre Cheesecake-Honey Walnut Crust, Artisanal honey, wild cherries and candied orange  
Ferrari Carano Eldorado Noir 2003 (Black Muscat)