



*Winemaker Dinner Menu*  
*April 17, 2010*  
*6:30 p.m.*

*Duck Confit with Dried Cherry Relish and Duck Cracklings*

*Sweet Peppers Filled with Blue Cheese Mousse and Toasted Walnuts*

*Sparkling Wine*  
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*Seared Sea Scallops with Caviar and Citrus-Buerre Noisette*

*2008 Chardonnay*  
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*Grilled Marinated Lamb Loin on Potato-Havarti Gratin with Asparagus-Shiitake  
Ragout and Ruby Port Reduction*

*OR*

*Ricotta and Eggplant Roulade on Potato-Havarti Gratin with Asparagus-Shiitake  
Ragout*

*2008 Reserve Pinot Noir*  
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*Bananas Foster in a Martini Glass with Cinnamon Cookie*

*2009 Vintage Riesling*