# Winemaker's Dinner October 10, 2012 - Wines of Peter Franus

# Napa Valley

Local Winter Squash and Lemon Curry Bisque

Green Lip Mussels, Apple, Watercress and Toasted Pepitas

Albariño, Napa Valley, 2011

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Char Siu Pork Steamed Bun

Chinese Cabbage Slaw and Hoisin-Plum Glaze

Merlot, Napa Valley, 2007

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“Antipasto”

House Cured Meats, Ossau-Iraty, Cured Olives

and Pickled Hazel Dell Mushrooms

Rhone Red Blend, Red Hills, Lake County, 2007

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Aspen Ridge New York Striploin

Roasted Root Vegetables, Creamed Kale

and Blistered Cherry Tomatoes, Red Wine Jus

Cabernet Sauvignon, Napa Valley, 2008

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Blackberry-Chocolate Tart, Pecan Brittle and Spiced Creamy Sabayon

Zinfandel, Brandlin Vineyard, Mount Veeder, 2009

We can accommodate any dietary restrictions and vegetarian requests

$115 per person