



***Guys' Wine Dinner
October***

Ahi Tartare w/ Cilantro Oil and Salmon Caviar

1999 Joseph Perrier Brut Champagne

Black Mussel Souffle w/ Chardonnay-Saffron Cream

2005 Talbott Chardonnay

Blood Orange and Tangerine Frisee Salad with Citrus Vinaigrette

***1996 Alsace Pinot Gris Clos Windsbuhl, 2005 Chateau Picque Caillou
Grand Vin de Graves-Pessac-Leognan***

Pan Roasted Chicken Breast w/ Fingerling Potatoes, Sage and Pancetta

2003 Pommard Grand Eponots-Pierre Morey

Olive Oil Poached Rack of Lamb w/ Mint Gremolata

***2000 Chateau Pomerol, 2005 Jayson, Napa Valley Red,
2004 Wine Cliff Cabernet Sauvignon-Pickett Road Vineyard***

**Warm Chocolate Pudding Cake w/ White Chocolate-Praline Ganache
and Praline Milk Shake**

2006 Rosenblum Rosie Rabbit-Late Harvest Zinfandel