



*Private Wine Dinner  
February*

**Smoked Salmon w/ Fennel Salad & Meyer Lemon Cream**

*1999 Moet-Perrier Brut Champagne*

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**Mussel Bisque en Croute**

*2006 Vaudesir Lewis Michel Grand Cru Chablis*

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**Avocado Salad with Spicy Ginger-Soy Vinaigrette**

*2006 Calera Viognier*

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**Blood Orange-Glazed Duck Breast w/ Quinoa and Haricots Verts**

*2006 Lemelson Vineyards Pinot Noir*

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**Slow Braised Short Ribs w/Port Sauce and Smoked Mashed Potatoes**

*2001 Chateau Giscours Grand Cru Margaux  
2005 Cakebread Cabernet Sauvignon*

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**Pear and Rosemary Galette w/ Crème Fraiche Ice Cream**

*2007 Hogue Columbia Valley Late Harvest Riesling*