

a wine tasting dinner
at a sonoma county winery
70 guests

guests mingle and enjoy passed hors d'oeuvres before sitting down to dinner

passed appetizers

taft street, green valley, sauvignon blanc 2000

yukon gold blinis
with sevruga caviar & chive points

warm zucchini crowns
melted gorgonzola cheese & baby sliced tomatoes
parmesan cheese & basil leaf

rock shrimp on crunchy corn tortilla
mango & cilantro cream

salmon tartare
on toast points with sweet onion crème fraîche & chive garnish

salad course

michel-schlumberger, dry creek valley, reserve chardonnay 2000

caesar salad & fried oysters
(no garlic) dressing slightly warmed
tossed with hearts of crisp romaine, croutons & parmesan cheese
sinfully delicious fried oysters mounded on top

pasta course

sunce symphony, russian river valley, zora's vineyard 1999

grilled shrimp & snap peas
on chinese sesame noodles

main course

porter creek, russian river valley, pinot noir 1998

baby rack of lamb
rubbed with crushed peppercorns & no garlic
finished with splash of fig balsamic vinegar
served just pink around a bed of white bean puree
lemon braised artichokes & lamb jus

assorted breads
sweet butter

dessert

fritz winery, dry creek valley, late harvest zinfandel 1999

individual warm chocolate cakes
soft vanilla cream & mixed up berries
(inside remains soft, like pudding)

bowls of walnut halves

full coffee service
cream & sugar