

Wine Makers Gourmet Dinner April 18th 2009
Featuring Napa Valley Wines from Charles Krug and Barbour Vineyards



SMOKED SALMON BLINIS WITH AMERICAN CAVIAR
AND DILL CREAM

PAN SEARED HALIBUT ON GOLDEN PEPPER SAUCE

FENNEL & ARUGULA SALAD WITH HAZELNUT & RASPBERRY
VINAIGRETTE

ROASTED QUAIL
WITH FIG AND PORT WINE SAUCE

BEEF WELLINGTON
WITH COGNAC & GREEN PEPPERCORN SAUCE
SERVED WITH
CELERY ROOT PUREE WITH PARSLEY, POTATO GALETTE AND
ASPARAGUS

SAUTERNE SOAKED GENOESE CAKE WITH CANDIED KUMQUATS

COFFEE AND PETITS FOURS

\$99 PER PERSON

CHARLES KRUG VINEYARDS

2007 CHARLES KRUG SAUVIGNON BLANC

VIBRANT AROMAS AND FLAVORS OF GUAVA,
GRAPEFRUIT AND MELON.

2006 CHARLES KRUG CARNEROS PINOT NOIR

LIVELY, INVITING AND WELL BALANCE, SCENTS OF STRAWBERRY,
RIPE PLUM AND BLACK CHERRY, TOASTY OAK AND VELVET
TANNINS LEAD TO A LONG FINISH.

LOT XII NAPA VALLEY ZINFANDEL PORT

12 VINTAGES CREATE A SEDUCTIVE HISTORY
OF THIS PORT IN A GLASS.

SAVORY COMPOSITION OF BERRY PRESERVES,
TOFFEE AND SPICY OAK AROMATICS. ELEGANT AND WEIGHTY.

www.charleskrug.com

BARBOUR VINEYARDS

2005 BARBOUR VINEYARDS CABERNET SAUVIGNON,

97% CABERNET SAUVIGNON AND 3% CABERNET FRANC.
THIS DENSE COLORED CABERNET SAUVIGNON OFFERS A TERRIFIC
NOSE OF PLUMS, CHERRY LIQUEUR, CASSIS AND SUBTLE NEW
OAK. IT IS A BEAUTIFULLY PURE, WITH LOTS OF FRUIT, LOW BUT
ADEQUATE SUPPORTING ACIDITY, AND PLENTY OF RIPE TANNIN IN
THE FINISH.

2003 BARBOUR VINEYARDS CABERNET SAUVIGNON,

100 % CABERNET SAUVIGNON, 2003, IS STILL SLIGHTLY TIGHT BUT
WITH DARK CHOCOLATE, COFFEE AND DARK FRUIT AROMAS
BEFORE RELEASING BRIGHT SPICY FLAVORS OF THE SAME LACED
WITH FINE TANNINS.

www.barbourvineyards.com