

C. G. DI ARIE

Wine Maker's Dinner

Reception 6:00pm

2012 Sauvignon Blanc

*Chef's Choice
Passed Hors d'oeuvre*

Dinner 6:30pm

Amuse Bouche

2009 Break Away

Zinfandel

First Course

*Warm Salad of Roasted
Butternut Squash,
Sage & Arugula*

2009 Barbera

Second Course

*Pappardelle Pasta,
with Niman Ranch Lamb
Ragu
Fresh Whole Milk Ricotta &
Torn Mint Leaves*



2009 Interlude

Third Course

*Oven Roasted Brined
Turkey Breast
Savory Cornbread Stuffing
Nantes Carrots, Sweet
Green Peas
Fresh Cranberry Ginger
Compote*

2009 Petite Sirah

Fourth Course

*Grilled Masami Wagyu
Sirloin Steak
Roasted Marble Potatoes
with Garlic, Butter, & Herbs
Fresh Baby Green Beans
Red Wine Peppercorn Jus*

2008 Kelson Creek

Vintage Port

Dessert

*Nantes Carrot & Vanilla
Bean Mousse
Topped with Fresh
Whipped Cream*