

# MarshAnne Landing Wine maker Dinner at Tolly's

January 31<sup>st</sup>, 2009 – Saturday evening

\$65 per person

Hors d'oeuvre beginning at 5:30pm

Dinner begins promptly at 6:30 pm

## Hors d'oeuvre pairing

### 07 Chardonnay

Smoked salmon rosette with caper crème fraiche

Fennel wedge stuffed with blue cheese and hazelnut

Curry sesame apple tempura with Asian glaze

Coconut fried shrimp with Blueberry dipping sauce

## Dinner Menu

### 04 Red Planet

Wild Mushroom – Brie Alfredo with crisp spinach and Oregon bay shrimp fettuccini

### 04 Petit Syrah

Braised beef with spinach cheese ravioli and tobacco onions

### 07 Chardonnay super chilled

Frisée- fennel salad, extra virgin olive oil, lemon gastric and roasted pear

### 06 Cabernet Franc

Savory cheese cake on hazelnut crouton with chocolate wine sauce