

# SIENNA RIDGE WINE MAKER DINNER

JANUARY 17, 2009 Saturday

Hors d'oeuvres at 5:30 pm

Dinner begins promptly at 6:30 pm

\$65 per person

## Hors d'oeuvre Pairing

### 05' LATE HARVEST GEWÜRZTRAMINER

Peppered - Bacon wrapped apple

Blue cheese stuffed date

Gravlax wrapped fennel spears

## Dinner Menu

### Pinot Gris 05

Dungeness crab - brie flan with lobster mushroom corn bisque

### Pinot Noir 05

Fruits of the sea (assorted fresh seafood) in tomato saffron broth with lentils

### Cabernet Sauvignon 03

Mixed Lamb Grill: Merguez sausage with black eye pea basmati and bacon

Cabernet braised lamb en croute

Lamb Salisbury steak tempura with braised cabbage

### Pinot Blanc 05

Roasted root vegetable, fresh fennel, mozzarella salad with frisée and verjus vinaigrette

### Merlot 05

Chocolate wine sauce with dried fruit custard and spiced candied hazelnut brittle