

INMAN FAMILY WINE DINNER

JUNE 21, 2011

PASSED HORS D'ŒUVRE

AHI TUNA POKE “PARFAIT”*

wine-poached grapes, green apple, strawberry-secco, wine-pickled watermelon rind

INMAN WINE PAIRING

Endless Crush, Olivet Grange Vineyard, Rosé of Pinot Noir, Russian River Valley, California, 2010

SECOND COURSE

“ESCABÈCHE” OF YELLOWTAIL*

pear, jicama, lemon, wine aspic, toasted pita “coaster”

INMAN WINE PAIRING

Pinot Gris, Russian River Valley, California, 2009

THIRD COURSE

BROWN BUTTER CRISPED SANTA BARBARA SPOT PRAWNS

wine-prawn “butterscotch,” corn flakes, pineapple-vanilla coulis, Arborio-apple quenelle

INMAN WINE PAIRING

Chardonnay, Russian River Valley, California, 2009

FOURTH COURSE

HOUSE-SMOKED PORK BELLY

wine-poached barley, berry and spice compote, sauce béarnaise

INMAN WINE PAIRING

Olivet Grange Vineyard, Pinot Noir, Russian River Valley, California, 2007

FIFTH COURSE

PETITE “HEART OF THE RIBEYE” STEAK*

cherry and tea poached potato pearls, bay leaf crema, blackberry “smoothie”

INMAN WINE PAIRING

Thorn Ridge Ranch, Pinot Noir, Russian River Valley, California, 2007

COFFEE AND LOOSE LEAF TEA

David Fitzgerald – Executive Chef
Paul Carnazzo and Joe Gracyalny – Sous Chefs
Tim Riley – Beverage Director and Sommelier

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
Be sure to notify your server of any food allergies.