

LANDMARK VINEYARDS WINE DINNER

OCTOBER 26, 2010

PASSED HORS D'ŒUVRE

CRAB AND RAW PEAR “VOL-AU-VENT”

granny smith apple skin brunoise, crab caramel

WINE PAIRING

Overlook, Chardonnay, Sonoma & Santa Barbara Counties, California, 2008

SECOND COURSE

CHICKEN THIGH, CEDAR AND CHARDONNAY “SOUS VIDE”

charred pineapple, kohlrabi, savory vanilla pastry dough

WINE PAIRING

Damaris Reserve, Chardonnay, Sonoma County, California, 2007

THIRD COURSE

SZECHUAN PEPPERCORN CRUSTED RARE TUNA AND RARE PEKIN DUCK BREAST DUO*

shaved fennel, nasturtium flowers, pinot-cherry coulis,
bacon fat mashed potatoes, crispy sage

WINE PAIRING

Grand Detour, Pinot Noir, Sonoma Coast, California, 2008

FOURTH COURSE

NAPOLEON OF PEPPERY BEEF “BOURGUIGNON” AND BEEF SIRLOIN TARTARE*

cassis, bay leaf cream, fingerling potatoes and nutmeg sprinkle

WINE PAIRING

Kanzler Vineyard, Pinot Noir, Sonoma Coast, California, 2007

DESSERT

SYRAH, BLACKBERRY AND ROSEMARY ICE CREAM

syrah marshmallow, plum and wine reduction, cocoa whipped cream

WINE PAIRING

Steel Plow - Kivelstadt Vineyard, Syrah, Sonoma Valley, California, 2008

*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.