

Menu Sample E

Appetizer: Shrimp, Herbed Goat Cheese, and Prosciutto di Parma

Wine: 2011 Crios
Torrantes
Argentina, South America

Soup: Yukon Gold Potato Puree with Roasted Shallots

Wine: 2009 Sangre de Toro
Viño Sol Blanco
Catalonia, Spain

Salad: Mixed Greens, Blue Cheese, Walnuts, and Apricots

Wine: 2010 Pine Ridge
Chenin Blanc- Viognier
Napa, California

Intermittent: Cranberry Sorbet

Wine: Santero Vineyards
Fragolino
Piedmont, Italy

Entree: Beef and Chicken Tenderloin
Au Poive
Hericot Vert Amandine
Roasted Potatoes with Herbes de Provence

Wine: 2009 Bogle
Petite Sirah
Clarksburg, CA.

Dessert: Belgium Chocolate Pots de Crème

Wine: 2010 Primal Roots
Zinfandel Blend
Acampo, CA.