



## CALIFORNIA CULT WINEMAKERS DINNER

~7:00 Pm Guest Arrival & Seated Dinner~

### Roasted Maine Lobster & Sea Urchin Gnocchi

*Bouillabaisse Broth*

Peter Michael Chardonnay 'Point Rouge' Sonoma 2003  
Peter Michael Chardonnay 'Point Rouge' Sonoma 2002  
Peter Michael Chardonnay 'Point Rouge' Sonoma 2001  
Peter Michael Chardonnay 'Point Rouge' Sonoma 1999  
Peter Michael Chardonnay 'Point Rouge' Sonoma 1998

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### Duo of Foie Gras

*Torchon of Foie Gras with Truffle Vinaigrette, Duck Consommé with Foie Gras Tortellini*

Marcassin Pinot Noir 'Marcassin Vineyard' 2001 Sonoma Coast  
Marcassin Pinot Noir 'Marcassin Vineyard' 2000 Sonoma Coast  
Marcassin Pinot Noir 'Marcassin Vineyard' 1998 Sonoma Coast  
Marcassin Pinot Noir 'Marcassin Vineyard' 1997 Sonoma Coast

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### Grilled Venison Tenderloin

*Parsnip Mousse & Root Vegetables, Red Wine Syrup*

Harlan Estate 2001 Napa  
Dalla Valle 'Maya' 2001 Napa  
Grace Family Cabernet Sauvignon 2001 Napa  
Colgin Cabernet Sauvignon 'Herb Lamb' 2001 Napa

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### Selection of Artisanal Cheeses

*Brillat-Savarin (Normandy, France)*

*Rocchetta (Piedmont, Italy)*

*Ossau Iraty (Béarn, France)*

*Roomano (Holland)*

*Fig Jam, Quince Paste & Raisin Walnut Bread*

Sine Qua Non 'Midnight Oil' 2001 California  
Sine Qua Non 'Just for the Love of It' 2002 California  
Kongsgaard Syrah 2001 Napa  
Sean Thackrey Orion 2002 California

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### Apple Tart Tatin

*Vanilla Ice Cream & Apple Cider Sauce*