



**Your Name or
Event Title Here**

First Course:

**Baby Greens and Vegetables with
White Balsamic Vinaigrette**
Carmel Road Pinot Noir 2005 Monterey

Second Course:

Sweet Potato Puree
Kim Crawford Sauvignon Blanc
2008 Marlborough, New Zealand

Entree Selections

Porcini Crusted Halibut
Pan Seared and Served over Artichoke Ravioli
with Beurre Blanc and Wild Mushrooms
Bonneau "Catherine's Vineyard" Chardonnay
2004 Los Carneros

Mediterranean Chicken
A Roasted Airline Chicken Breast Served over
Artichoke and Wild Mushroom Purée with
Sundried Tomato Polenta and Vegetables
Pine Ridge Chenin Blanc • Viognier 2006 Clarksburg

Tri-Pepper Seared Salmon
With Ribbon Cut Vegetables over Forbidden Rice
With Sweet Shoyu and Shiso
Muddy Water James Hardwick Riesling
2006 Waipara, New Zealand

Cast Iron Seared Filet Mignon
Laced with Black Truffle Pinot Demiglace, Mashed
Yukon Potatoes and Baby Vegetables
B.R. Cohn Cabernet Sauvignon Silver Label
2006 North Coast

Dessert

*Chocolate Macadamia Nut Tart
*Pumpkin Cheesecake
*Currant Amaretto Bread Pudding
Duet Hazelnut Dessert Wine