

Auction Dinner Menu

August 7, 2008

Canapes

Foie Gras Truffle with Cocoa Nib and Lemon Verbena
Bluefin Tuna Tartar, Avocado and Wild Char Roe
Green Zebra Gazpacho with Quail Egg and Dolci Olive Oil
Pâté Grand-Mère
Croque Monsieur
Fromage de Tête

*Pride Mountain Vineyards Napa Chardonnay 2006
or a specialty drink with St-Germain Elderflower Liqueur*

Appetizer

Aioli with Crisp Crudités

First Course

Cold Poached Maine Lobster with Hearts of Palm,
Summer Melon, and Citrus Vinaigrette

Pride Mountain Vineyards Sonoma Viognier 2007

Main Course

Dry Aged Ribeye of Beef
Parmesan Gnocchi, Chanterelles and Local Corn

Pride Mountain Vineyards Cabernet Sauvignon 2005 and Merlot 2005

Dessert

Macerated Stone Fruits
Citrus, Amaretto and Basil

Pride Mountain Vineyards Mistelle de Viognier