



First Course

Roasted Diver Scallops

corn pudding, rhubarb and strawberry

2009 Clos Saron, "Carte Blanche", Viogener Blend, California

2007 Sawtooth Estate, Viogner, Snake River Valley, Idaho

Second Course

New York Squab and Foie Gras

pot eu fue

2007 Terry Hoage Vineyards, "Skins" Grenache

2006 Stark Wines, Cuvee Julian Syrah, California

Third Course

Roseda Beef Striploin

braised rib and potato soufflé

2003 Clos Saron, Holy Moly, Grenache, Syrah, Mourvedre, California

2004 Sawtooth, Syrah, Snake River Valley, Idaho

Fourth Course

Chocolate Mousse Pave

raspberry and vanilla bonbon