
THURSDAY, NOVEMBER 9, 2006

6:30 COCKTAILS 7:00 PM DINNER

\$90 PER PERSON, NOT INCLUDING TAX AND GRATUITY

Menu

DURING COCKTAILS WINEMAKER GREG GRAZIANO
WILL POUR A 2005 MONTE VOLPE PINOT GRIGIO

SEARED SCALLOPS WITH OYSTER MUSHROOM DUXELLES
AND ARPEGGIO'S ALDERWOOD SMOKED SALMON CAVIAR

2005 GRAZIANO CHENIN BLANC

ROASTED QUAIL WITH WILD MUSHROOM-HOUSE CURED
HAM STUFFING AND PINOTAGE SAUCE

2004 SAINT GREGORY PINOTAGE

INTERMEZZO

MENDOCINO WILD HUCKLEBERRY GRANITA

BRAISED LAMB SHANK WITH ROSEMARY GNOCCHI AND A SALAD OF
GRILLED PORCINI, HOUSE MADE MOZZARELLA, ARUGULA, ROASTED
PEPPERS AND STELLA CADENTE EXTRA VIRGIN OLIVE OIL

2002 MONTE VOLPE MONTEPULCIANO

CHANTERELLE SOUFFLÉ WITH WHITE TRUFFLE HONEY

1999 ENOTRIA NEBBIOLO

CANDY CAP NAPOLEON WITH CANDY CAP POWDERED SUGAR
AND PEAR CARAMEL SAUCE

2000 MONTE VOLPE DOLCE ALEXANDRA

EXECUTIVE CHEF ALAN KANTOR, WINEMAKER GREG GRAZIANO
& WILD MUSHROOM EXPERT ERIC SCHRAMM

Mushroom Festival Winemaker Dinner