

Winemaker Dinner

WITH KENDALL-JACKSON VINEYARD ESTATES

THURSDAY, APRIL 27, 2006

6:00 PM HORS D'OEUVRES & CHAMPAGNE 7:00 PM DINNER

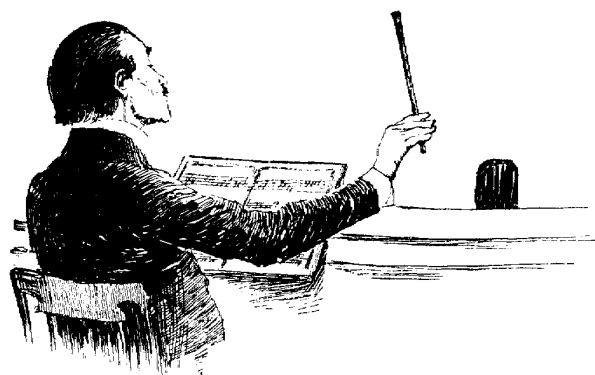
EXECUTIVE CHEF ALAN KANTOR

KENDALL-JACKSON WINEMAKER FRITZ MEIER

MUSIC TERRY SIMCIK

To benefit the

Mendocino Music Festival



Menu

DUNGENESS CRAB-MIDNIGHT MOON GOUDA MELT POPOVER

WITH TOMATO BISQUE

2004 HIGHLAND ESTATES CAMELOT HIGHLANDS CHARDONNAY,
SANTA MARIA VALLEY



GRILLED RADICCHIO AND ASPARAGUS WITH HOUSE CURED HAM, CITRUS
GREMOLATA AND STELLA CADENTE MEYER LEMON EXTRA VIRGIN OLIVE OIL

2004 GRAND RESERVE CHARDONNAY

INTERMEZZO — HIBISCUS GRANITA

LIBERTY FARM DUCK-MOREL MUSHROOM RAGOUT ON MASCARPONE SOFT
POLENTA WITH ARUGULA AND MOZZARELLA FRESCA SALAD

2003 HIGHLAND ESTATES ALISOS HILLS SYRAH, SANTA BARBARA



CHOCOLATE SAMPLER: BITTERSWEET CHOCOLATE-PORT SOUFFLÉ,
CHOCOLATE-PECAN TRUFFLE, CHOCOLATE-CURRENT ICE CREAM,
TANGERINE CREAM, CANDIED TANGERINE TWISTS

PINER HILLS ESTATE GRAND RESERVE PORT, RUSSIAN RIVER

