

# Menu

THURSDAY, NOVEMBER 10, 2005

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

SCALLOP QUENELLES WITH CRAB AND OYSTER MUSHROOM SAUCE

2003 ST. GREGORY SAUVIGNON BLANC

LIBERTY FARM DUCK CONFIT CASSOULET WITH ROASTED  
MATSUTAKES, WHITE TRUFFLE OIL AND GREEN OLIVE TAPENADE

2002 ST. GREGORY PINOT NOIR

PORCINI-DUSTED VENISON MEDALLION WITH CREAMY MASCARPONE-  
PORCINI POLENTA, ZINFANDEL DEMI-GLACE AND FRIED SAGE

2002 GRAZIANO ZINFANDEL, KAZMET VINEYARD

APPLE-ARUGULA SALAD WITH ROASTED SHALLOTS, APPLEWOOD  
SMOKED BACON, MENDOCINO WILD HUCKLEBERRY VERJUS AND  
MELTED ELK CREAMERY CAMEMBERT-CHANTERELLE POPOVER

2001 ENOTRIA BARBERA RISERVA

CANDY CAP SOUFFLÉ, CANDY CAP-INFUSED CARAMEL SAUCE  
AND PUMPKIN SEED BRITTLE

1997 MONTE VOLPE DOLCE ALEXANDRA



Mushroom Festival Winemaker Dinner