



Saturday, October 11th, 6:30

\$105 Per Person (not including tax and gratuity)

Amuse-Bouche

2006 Russian River Valley, Peters Vineyard Pinot Noir

1st Course

Chantrelle and Bread Salad

Arugula, Shaved Parmesan, Lentil Vinaigrette

2006 Russian River Valley, Peters Vineyard Pinot Noir

2nd Course

Pepper Crusted Ahi

Horseradish-Potato Puree, Braised Celery, Pinot Noir-Shallot Reduction

2006 Russian River Valley, Leras Family Vineyards Pinot Noir

Intermezzo

Citrus Sorbet

3rd Course

Pinot Noir Braised Duck Leg

Turnip Puree, Quince, Cippolini Onion, Cinnamon Duck Jus

2004 Sonoma Coast, Pommard Clones Pinot Noir

Dessert

Baraka Peanut Butter “Cup”

Sea Salted Chocolate, Carmel, Praline, Vanilla Gelato

2005 Dry Creek Valley, Pauline’s Vineyard Zinfandel