

VENGE VINEYARDS

WINE DINNER

Wednesday, March 16th, 2011

MENU

FRESH CATCH

Chef's preparation

CHAMP DE FLEURS 2008

LOBSTER RISOTTO

Arborio rice, lobster, cream, parmesan, tarragon oil

CHARDONNAY, MALDANADO VINEYARD 2008

EMPANADA

Wild mushrooms, duck confit, manchego, avocado & roasted corn relish, mole

SYRAH, MUHLNER STEPS VINEYARD 2008

VEAL SALTIMBOCCA

Crispy panko crusted sage & prosciutto stuffed veal loin, provolone & pancetta cream

SANGIOVESE, PENNY LANE VINEYARD 2007

RIBEYE

Grilled ribeye, roasted brussel sprouts with bacon & gorgonzola, red wine demi glace, yukon matchsticks

"FAMILY RESERVE" CABERNET SAUVIGNON, OAKVILLE ESTATE 2005

CHOCOLATE & CARAMEL TART

Amaretto whipped cream, roasted peanuts, caramel sauce

LATE HARVEST ZINFANDEL, OAKVILLE ESTATE 2008

The dinner begins at 6:00pm

The cost for this event is \$150.00 per person