

MENU

Winemaker Valentine Dinner
Wilson Winery
February 11, 2012

Hors D`oeuvres

- Belgian Endive with Sautéed Pears and Pt. Reyes Blue-
 - Pan Seared Shrimp with Spicy Mango Glaze-
 - Prosciutto and Pecorino Crostini with Arugula-
- Paired with J Champagne*

First Course

Salad of Winter Greens with Roasted Beets and Crispy Pancetta
Dressed with Roasted Beet Vinaigrette
Paired with 2009 Pinot Noir, Sydney's Vineyard, Dry Creek Valley

Second Course

Wild Mushroom Soup with Bacon and Thyme
Paired with 2009 Ellie's Old Vine Zinfandel, Dry Creek Valley

Third Course - Pre-ordered Choice

Filet Mignon with Porcini Sauce served on a bed of Caramelized Onions
Paired with 2009 Carl's Zinfandel

Salmon Roasted with Soy Maple Glaze
Paired with 2009 Tori Zinfandel

Both entrees served with Potato Fennel & Leek Gratin with Gruyere Cheese and Sautéed Swiss Chard with Butternut Squash and Red Pepper Flakes

Local Breads with Butter from Costeaux Bakery

Fourth Course - Dessert

Serious Chocolate Cake with Macadamia Nut Caramel and Sea Salt
Paired with 2009 Ken's Reserve Zinfandel

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