

## 2011 Spring Wine Dinner

Featuring cuisine by Chef Matt Zimny and Wine by Robert Mondavi Wineries

Saturday, May 28<sup>th</sup> at 6:30pm

Salt Cured Big Eye Tuna "Prosciutto"

New Potatoes, Haricoverts, Yolk Drops, Capers, Shallot Vinaigrette

Paired with Robert Mondavi Fumé Blanc

Cold Poached Sable Fish

Fennel Puree, Marinated Cucumber, Coriander, Pink Peppercorns

Paired with Robert Mondavi Fumé Blanc Reserve

Roasted Quail, Chorizo and Goat Cheese Bread Pudding, Apricot Compote, Pistachio

Paired with Robert Mondavi Pinot Noir and Chardonnay Reserve

Edamame Sorbet, Micro Basil, Sake Granita

Veal Tenderloin, Fava Bean and Morel Ragout, Truffle Potato Puree, Red Wine Jus

Paired with Robert Mondavi Oakville Cabernet Sauvignon

Poached Pear, Raspberry Sorbet, Chocolate Mascarpone, Sesame Tuile

Paired with Robert Mondavi Moscato D'Oro