



“Wine Makers & Shakers”

Featuring the creations of Chef Innocent Utomi and the wines of Warren Winiarski

Reception

Smoked Norwegian Salmon Carpaccio

TENUTA DI MONTENISA, Franciacorta Brut, Italy NV

2nd

Panko crusted shrimp and passion fruit

STAG'S LEAP WINE CELLARS, Sauvignon Blanc Napa Valley, 2007

3rd

Warm goat cheese, spinach & portobello

STAG'S LEAP WINE CELLARS, Chardonnay Napa Valley Karia Vineyard, 2006

4th

Filet Mignon, polenta and wild mushroom finished w/ red wine reduction

STAG'S LEAP WINE CELLARS, Merlot Napa Valley, 2006

Entrée

Herb crusted Prime Sirloin w/ sautéed potatoes, leeks and pancetta confit

STAG'S LEAP WINE CELLARS, Cabernet Sauvignon Napa Valley Fay, 2005

Dessert

White Chocolate Bread Pudding

CHATEAU STE. MICHELLE, Chenin Blanc Horse Haven Hills Washington, 2005