



Wine Dinner

PASSED

**BLACK OLIVE AND GOAT CHEESE CROSTINI
TOMATO, BASIL & FRESH MOZZARELLA BRUSCHETTA**

Wine: 2006 Nickel & Nickel Searby Chardonnay

FIRST

**PROSCIUTTO AND OPAL BASIL WRAPPED GRILLED JUMBO SHRIMP
ON WHITE KIDNEY BEAN RAGOUT WITH A ROASTED RED PEPPER BUTTER SAUCE**

Wine: 2006 Nickel & Nickel Medina Chardonnay

SECOND

**ROASTED SEA SCALLOP ON CREAMY POLENTA WITH A TOMATO DIABLO SAUCE
FINISHED WITH MICRO FENNEL**

Wine: 2005 Nickel & Nickel Merlot, Suscol Ranch (Napa Valley)

THIRD

POACHED PEAR WITH GORGONZOLA, E.V.O.O. AND ARUGULA

Wine: 2005 Ponzio Zin Zinfandel

FOURTH

**ROSEMARY, GARLIC AND PORCINI BRAISED VEAL SHOULDER
ON A CRISPY WILD MUSHROOM RISOTTO CAKE
WITH A RICH RED WINE PAN REDUCTION**

Wine: 2005 Nickel & Nickel "Branding Iron" Oakville Cabernet Sauvignon

FIVE

**AUSTRALIAN BLACKMORE RANCH WAGYU STRIP LOIN
ROASTED AND SERVED ON GRILLED EGGPLANT AND ZUCCHINI
LAYERED WITH MARASCAPONE, AND OLIVE TAPENADE**

Wine: 2005 Nickel & Nickel Cabernet Sauvignon Tench Vineyard

SIX

**PINEAPPLE FOSTERS
GOLDEN PINEAPPLE FLAMBÉ WITH RUM, CINNAMON AND CITRUS
SERVED WITH VANILLA GELATO**

Wine: 2004 Dolce Napa Valley Late Harvest Dessert Wine (Far Niente)