

# VENGE VINEYARDS

## WINE DINNER

*Wednesday, March 16th, 2011*

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### 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

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The dinner begins at 6:00pm

The cost for this event is \$150.00 per person