

Winemaker Dinner

WITH KENDALL-JACKSON

APRIL 28, 2005

6:00 PM COCKTAILS 7:00 PM DINNER

EXECUTIVE CHEF ALAN KANTOR

WINEMAKERS:

VAN WILLIAMSON, EDMEADES; MARK THEIS, KENDALL-JACKSON

To benefit the

Mendocino Music Festival



Menu

DUNGENESS CRAB GNOCCHI GRATIN

BAKED WITH HOUSE-CURED HAM, SPRING PEAS AND

VELLA MEZZO SECCO CHEESE

KENDALL-JACKSON CHARDONNAY, GRAND RESERVE 2003



GRILLED NIMAN RANCH LAMB T-BONE

BUTTERED FAVA BEANS, ASPARAGUS, MORELS, CABERNET DEMI-GLACE

KENDALL-JACKSON CABERNET SAUVIGNON, GRAND RESERVE 2002



ARUGULA & RASPBERRY SALAD

ROASTED SHALLOTS, RASPBERRY VERJUS, MARIN FRENCH CHEESE CO.

CAMEMBERT MELTED ON A SOURDOUGH CROUTE, WHITE TRUFFLE

HONEY DRIZZLE

EDMEADES LATE HARVEST ZINFANDEL, ALDEN VINEYARD,

MENDOCINO RIDGE 2001



MEYER LEMON MACARON SOUFFLE

CANDIED LEMON PEEL, MINT AND TOASTED COCONUT GREMOLATA

KENDALL-JACKSON LATE HARVEST CHARDONNAY, CALIFORNIA 2003

