

Carnivores & Cabernet

Crackers, Crab dip, and our Special Pan Seared Scallop with Lemon Butter, Roasted Tomato Tartar and Grilled Ciabatta appetizer will start the evening complemented with a 2007 Ghost Pines Chardonnay sourced from premium fruit from Sonoma, Napa and Monterey Counties

Grilled "Petite" Prime Rib with Natural Jus, buttered Haricot Verts, and "Loaded" Red Potato will complement a 2007 Louis M Martini Cabernet Sauvignon from Sonoma County. Michael will tell us about the aromas and fresh sage flavors of cherry, blackberry, and fresh sage.

Sliced Tenderloin of Beef laced with Mushroom Bordelaise and Served with Truffle Masbed Potato, Cabernet Poached Shallot and Grilled Asparagus. You will enjoy a 2006 Louis M Martini Cabernet Sauvignon from Napa Valley. The purple garnet color with opulent aromas will be a favorite as Michael continues his talk of this multi-faceted wine.

Pan Roasted Lollipop Chops of New Zealand Lamb with Goat Cheese Croquette, Port Wine and Balsamic Reduction, Dried Cherry and Pistachio Cous Cous complement two big Cabernets. Our Alexander Valley, 2006 Louis M Martini Cabernet Sauvignon, with its' flavors of dried cherries, tobacco, leather, earth tones and vanilla, will stand up to our Lamb selection.

A lighter dessert will consist of Vanilla and Chardonnay Poached Pears with Vanilla bean Ice Cream and Spiced Chardonnay Caramel

A special bonus for the night will be an additional Cabernet. A 2004 Louis M Martini "Monte Rosso Vineyard" Cabernet Sauvignon will further enhance our lamb chops.

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