

# WINE MERCHANTS' DINNER

FEATURING

## CAMERON HUGHES WINES

### MENU

**1<sup>st</sup> course:**

**Tuna tartar with warm spinach salad and apple smoked bacon vinaigrette**

**Wine: Lot 92 2004 Margaret River Chardonnay**

**2<sup>nd</sup> course:**

**Roasted rack of lamb with Manchego stuffed piquillo peppers and garnacha reduction**

**Wine: Lots 128 2007 Garnacha and Lot 129 Garnacha**

**3<sup>rd</sup> course:**

**Cast iron Niman ranch filet mignon with fried pepper rings stuffed with sautéed Brussels sprouts, herb roasted butterball potatoes and sage butter**

**Wine: Lot 100 Stags Leap Cabernet**

**4<sup>th</sup> course:**

**Port -Salut, Camazola served with dark and light chocolate truffles**

**Wine: Lot 116 Napa Valley Cabernet or Lot 163 Old Vine Lodi Zinfandel**

