

**WINEMAKER'S DINNER
MENU:
CHATEAU MONTELENA
WINERY**



Winemaker: Matt Crafton

Executive Chef: Carl Cheney

1st course:

Grilled Mahi Mahi, frisée, pineapple, and star fruit napoleon with
toasted hazelnut and vanilla vinaigrette
Wine: 2007 Napa Valley Chardonnay

2nd course:

Seared Muscovy duck breast with arugula, goat cheese, walnut salad,
dried apples and black berry reduction
Wine: 2006 Montelena Estate Zinfandel

3rd course:

Grilled bison steak au poivre served with sweet potato and pecan
casserole, sautéed haricot verts and three peppercorn sauce
Wine: 2002 Montelena Estate Cabernet Sauvignon

4th course:

Molten lava cake with dried cherry crème anglaise and mixed nut brittle
Cheese plate per table with baguettes
Wine: 2005 Montelena Estate Cabernet Sauvignon

Coffee, tea and decaf
