



*La Crema Winemaker's Dinner*  
*Friday, November 14, 2008*

*Executive Chef: Carl Cheney*

*Winemaker: Melissa Stackhouse*

*Menu*

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

*Rare Ahi Tuna with baby bok choy, plum reduction and orange confit*  
*Wine: Russian River Valley Pinot Noir Rose 2007*

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

*Hazelnut marinated pheasant breast with Asian pear slaw and Apple butter*  
*Wine: Russian River Valley Chardonnay 2006*

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

*Herbed marinated loin of lamb with wild mushroom ragout, blue cheese scalloped potatoes and baby vegetables*  
*Wine: Russian River Valley Pinot Noir 2006*

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

*Cheese course - Fromage de Meaux and Cypress Grove Chevre*  
*Dessert - Flourless chocolate cake*  
*Wine: Sonoma County Syrah 2005*

*Coffee, tea and decaf*

