



Elyse Winemaker's Dinner
Friday, April 18th, 2008

Executive Chef: Carl Cheney

Winemaker: Ray Coursen

Menu

1st course:

*Grilled black cod with Dungeness crab cream sauce and asparagus
spears*

Wine: 2005 L'Ingenu

2nd course:

Roasted loin of rabbit with wild mushroom phyllo cups

Wine: 2004 Le Corbeau

3rd course:

*Grilled black angus petit filet with rosemary and thyme risotto, baby
carrots and berry reduction*

Wine: 2004 Morisoli Vineyard Cabernet

4th course:

*Gjetost (Norwegian goat cheese) and Abbaye de Belloc (French cheese)
served with assorted truffles*

Wine: 2004 Petite Sirah Port

Coffee, tea and decaf

