



Levendi Winemaker Dinner

Thursday, March 11, 2010

Lido Banquet Room: Reception 6:00-6:30, Dinner at 6:30

Hosted by: *Alison Green Doran (winemaker)*

“2007 Cold Creek Carneros Chardonnay”

Grilled Shrimp Mushroom Risotto

Rustic shrimp and wild mushroom risotto with lobster bisque

“2005 Stagecoach Vineyards Napa Syrah ”

Ahi Sashimi

Rare ahi tuna with Chinese pesto sauce and cucumber salad

“2005 Symphonia Napa Cabernet Sauvignon”

Roasted Hen & Wild Rice

Cornish game hen and wild rice with dried fruit, plum ragout and acorn squash

**“2005 Stagecoach Vineyards Napa Cabernet
Sauvignon”**

Cedar Planked Atlantic Salmon

Topped with roasted Pablano chile, corn and tomato relish

“2008 Late Harvest Alexander Valley Viognier”

Raspberry Sorbet and Seasonal Fruit

Sorbet in a crunchy candied almond cup topped with seasonal fresh fruit

Prepared by: Chef Luis Zaragoza