



## *Reception*

### *Passed Hors d'Oeuvres*

*Roederer Estate Brut Sparkling Wine*

*Sweetbread puffs with Ebony and Ivory Risotto  
(black and white truffle)*

*'04 DuMol Chardonnay*

*Venison Carpaccio with chocolate and balsamic cream*

*'03 Landmark Syrah, Kivelstad Vineyard*

## *Dinner*

*Red wine braised Oxtail on lemon polenta*

*'97 Hanna Bismark Ranch Cabernet Sauvignon*



*Roulade of duck breast with celeri mousse,  
chanterelle mushroom sauce*

*'04 Domaine Alfred Estate Pinot Noir*

*Tomato confit filled with Shellbark Hollow Farm  
sharp chevre on micro greens*

*'03 Bella Zinfandel, Big River Ranch*

## *Dessert*

*Vanilla basil pot de crème*

*'86 Climens Sauterne*



*Our Thanks To:*

*Peter Gilmore, Owner & Executive Chef*