

ROBERT FOLEY VINEYARDS WINEMAKER DINNER

FIRST COURSE

Chilled Carrot Soup

CRAB SALAD, APPLE, LIME

WINE PAIRING: 2006 ROBERT FOLEY VINEYARDS PINOT BLANC, NAPA VALLEY

SECOND COURSE

Seared Foie Gras

LENTILS DE PUY, BACON

WINE PAIRING: 2005 ROBERT FOLEY VINEYARDS CHARBONO, NAPA VALLEY

THIRD COURSE

Smoked and Roasted Squab Breast

APRICOT, HEIRLOOM CARROT

WINE PAIRING: 2004 ROBERT FOLEY VINEYARDS CLARET, NAPA VALLEY

MAIN COURSE

Braised Short Rib

TELLEGIO WHIPPED POTATO, WILD MUSHROOMS

WINE PAIRING: 2004 ROBERT FOLEY VINEYARDS PETITE SIRAH, NAPA VALLEY

DESSERT

Artisan and Farmhouse Cheese and Chocolates

ACCOMPANIMENTS AND WALNUT-RAISIN BREAD

WINE PAIRING: 2003 ENGEL FAMILY VINEYARDS "ROCK MOUNTAIN VINEYARD" MERLOT, NAPA VALLEY

May 24, 2007

Chef de Cuisine Christopher Dettmer