

NERUDA PRESENTS

BIG RED IV

WINE DINNER

WITH CHRIS RUTTER

OF KOERNER DISTRIBUTORS

WEDNESDAY, FEBRUARY 18, 2009



COURSE 1

DUCKHORN "GOLDENEYE" PINOT NOIR

NAPA VALLEY

DUCK PATE ON FIELD GREENS

COURSE 2

MARQUIS DE CACERAS, SPAIN

&

VALL LLACH, PRIORAT EMBRUIX - SPAIN

SEAFOOD PAELLA

COURSE 3

STAR LANE, SYRAH, SANTA YNEZ

&

OLIVER HILL, SHIRAZ, MCLAREN VALE

SAUTEED LAMB LOIN WITH CHERRY CONFIT

GOAT CHEESE STUFFED POTATOES

COURSE 4

RAYMOND "RESERVE" CABERNET, NAPA

GRILLED QUAIL W/ BALSAMIC HONEY GLAZE

BUTTERNUT SQUASH RISOTTO CAKE

COURSE 5

FROG'S LEAP, ZINFANDEL, RUTHEFORD

BLACKBERRY DANISH

CALVADOS REDUCTION



CHEF RICK COUNTS



**\$100 PER PERSON
PLUS TAX AND GRATUITY**



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