

***Neruda Presents
The Specially Priced***

Wines of Bogle

***Winemaker's dinner With Host
Harry Brody***

Thursday, June 8, 2006



First Course

2004 Bogle Sauvignon Blanc

Frisee Salad

Fresh fruit segments
Citrus vinaigresse

Second Course

2004 Bogle Chardonnay

Potato Encrusted Snapper

Chritzo and white bean ragout

Third Course

2004 Bogle Pinot Noir

Cheese Trio Shaw

Variety of cheeses ,breads

Fourth Course

2003 Bogle Phantom

**Blended California Red of Zinfandel, Cabernet
Sauvignon, and Petit Syrah**

Grilled Pork Chop

Sweet potato soufflé
Maple syrup and spiced rum sauce

Fifth Course

2004 Bogle "Old Vine" Zinfandel

Chocolate Lava Cake

Bittersweet chocolate cake
With toasted walnuts and raspberry sauce



Chef Adam Shaw



Reception at 6:30 p.m. - Seating by 7:00 p.m.
\$50~ per person plus tax and gratuity
Reservations required