

NERUDA PRESENTS

CLINE CELLARS

Five-Courses Wine Dinner

with

MATT SORACI OF CLINE CELLARS

WEDNESDAY, OCTOBER 12, 2011



FIRST COURSE

2010 Cline - Viogner

*Pecan Crusted Chevre Medallions
Champagne grapes over Field Greens*

SECOND COURSE

2010 Cline - Chardonnay

*Filet of Barramundi
Petty Pan Squash / Basmati Pilaf*

THIRD COURSE

2010 Cline "Cashmere"

California Red

*Veal Scallopini
Parmesan/Herb Roasted New Potatoes
Broccoli Shoots
Peppadew/Gorgonzola Relish*

FOURTH COURSE

2009 Cline "Ancient Vine"

Zinfandel

*Braised Beef Short Ribs
Cipollini Creamy Polenta / Candied Striped Beets
Thyme Reduction Sauce*

FIFTH COURSE

2009 Cline "Sonoma"

Zinfandel

*Pecan Wood Smoked Bacon
Peaches, Toasted Almonds
Glazed Doughnut Bread Pudding*



Reception - 6:30 p.m. / Seating - 7:00 p.m.
\$55~ per person / \$100~ per couple



Chef Gary McNelly

www.neruda2dine.com