

**NERUDA PRESENTS**  
**COPPOLA WINERY**

WINEMAKER'S DINNER

WITH LINDSEY PIERCE OF COPPOLA

*TUESDAY, FEBRUARY 26, 2008*



**RECEPTION**

COPPOLA "SOPHIA", BLANC DE BLANC

**COURSE 1**

2006 COPPOLA "BIANCO" PINOT GRIGIO

CURRIED SEA SCALLOP  
CITRUS-APPLE COUS-COUS / SAFRON

**COURSE 2**

2005 COPPOLA "DIRECTOR'S CUT",  
RUSSIAN RIVER VALLEY, CHARDONNAY

SAUTEED RAINBOW TROUT / BUERRE NOISETTE  
BUTTERED WHITE BEANS

**COURSE 3**

2005 COPPOLA "DIAMOND", CLARET

STEAK AU POIVRE  
YUKON GOLD WAFFLE CHIPS / BABY CARROTS

**COURSE 4**

2005 COPPOLA "DIRECTOR'S CUT",  
ALEXANDER VALLEY, CABERNET SAUVIGNON

COFFEE RUBBED LAMB RACKS  
BRAISED CABBAGE / ASPARAGUS

**COURSE 5**

2005 COPPOLA "CASK"  
CABERNET SAUVIGNON

CHEESE COURSE / TBA



CHEF RICK COUNTS



*MORE INFORMATION AT:*  
[WWW.NERUDA2DINE.COM](http://WWW.NERUDA2DINE.COM)