

Wines of Merryvale Winery

Sonoma, California

Thursday, February 24, 2008 (seating by 7:00 p.m.)

Host for the Evening:

Luke Fuller, Merryvale Regional Representative
(but his wife is due on April 14th, so he may not be here)

Wine & Menu for the Evening:

2006 Merryvale, "Starmont", Sauvignon Blanc, Napa, California

Steamed Mussels: Seared avocado relish

2005 Merryvale, "Starmont", Chardonnay

Butter Poached Shrimp: Grilled vegetables, creamy goat cheese polenta

2004 Merryvale, "Starmont", Merlot

Grilled Quail, Fresh Berry Demi-Glace: Tomato, onion, and herbed fingerling potato hash.

2004 Merryvale, "Carneros", Pinot Noir * (we're still working on this one)

Mushroom Dusted Tuna: Black bean hoisin sauce

2002 Merryvale, "Reserve", Cabernet Sauvignon

Lamb Chop with Pomegranate Relish: Cauliflower and parsnip puree

Chef: Rick Counts

Cost for the evening: \$75~ per person plus tax and gratuity

Please call for reservations