

NERUDA PRESENTS

SEBASTIANI WINERY

WINEMAKER'S DINNER
WITH STEVE OROSCO
WINERY REPRESENTATIVE

THURSDAY, NOVEMBER 2, 2006



COURSE 1

2005 SEBASTIANI RUSSIAN RIVER CHARDONNAY
SALAD COURSE
SEASONAL GREENS, PEAR SEGMENTS
WITH CALVADOS VINAIGRETTE

COURSE 2

2004 SEBASTIANI SONOMA ZINFANDEL
PANCETTA WRAPPED SHRIMP
SPICY MARINARA SAUCE

COURSE 3

2004 SEBASTIANI CABERNET SAUVIGNON
ALEXANDER VALLEY
CHEESE COURSE
CHEF'S SELECTION

COURSE 4

2004 SEBASTIANI RUSSIAN RIVER PINOT NOIR
VEAL OSSO BUCCO
FALL VEGETABLES
SAFFRON AND VANILLA RISOTTO

COURSE 5

2004 SEBASTIANI MERLOT
ALEXANDER VALLEY
PHYLO DOUGH NAPOLEAN
WITH BLACK CHERRY ICE CREAM
AND TAHITIAN VANILLA ICE CREAM



RECEPTION AT 6:30 — DINNER AT 7:00
\$65~ PER PERSON PLUS TAX AND GRATUITY



WWW.NERUDA2DINE.COM