

**NERUDA PRESENTS**

**ST. SUPERY WINERY**

WINEMAKER'S DINNER  
WITH MICHAELA RODENO, CEO  
*WEDNESDAY, OCTOBER 4, 2006*



***COURSE 1***

*2005 ST. SUPERY "VIRTU"*  
*SEMILLON & SAUVIGNON BLANC*  
SALAD COURSE  
SPINACH & ARUGULA  
GRAPEFRUIT SEGMENTS, PEAR TOMATOES  
HONEY CITRUS VINAIGRETTE

***COURSE 2***

*2005 ST. SUPERY CHARDONNAY*  
PAN SEARED SCALLOPS  
RAINBOW COUSCOUS AND BABY CARROTS

***COURSE 3***

*2001 ST. SUPERY ELU*  
*RED MERITAGE*  
SQUASH ENCRUSTED LAMB  
ROASTED ROOT VEGETABLES  
BLACK CHERRY DEMI GLACE

***COURSE 4***

*2002 ST. SUPERY CABERNET SAUVIGNON*  
CHEESE COURSE

***COURSE 5***

*2005 ST. SUPERY MOSCATO*  
PEAR IN PUFF PASTRY  
SAFRON & VANILLA POACHED PEARS  
ALMOND ICE CREAM  
FIG ANGLAISE



RECEPTION AT 6:30 – DINNER AT 7:00  
\$75~ PER PERSON PLUS TAX AND GRATUITY



ADAM SHAW, EXECUTIVE CHEF  
[WWW.NERUDA2DINE.COM](http://WWW.NERUDA2DINE.COM)