

Miura Vineyards
Winemaker Dinner at
Deetjens
Friday, November 5, 2010

Courses

Butter Wine Poached Maine Lobster

Whipped Golden Potatoes with Oyster Bisque
2007 Chardonnay - ACVS

Prosciutto Wrapped Stuffed Quail

Chanterelle Mushrooms & Sherry Wine Jus
2007 Miura, Gary's Pinot Noir

Roasted Rack of Lamb

Root Vegetable Cassoulet with Lamb Jus
2007 Miura, Pisoni Pinot Noir

Grilled Organic Rib Eye

Herb Crème Fraiche Potato Cake, Grilled Porcini & Wine Jus
2005 ALMVS Cabernet Sauvignon

Cheese Plate

2006 ANTIQV'S Syrah, Gary's

Executive Chef: Domingo Santamaria
Sous Chef: Rene Esparza

In keeping with tradition and Grandpa Deetjen's wishes, we serve hearty, simple cuisine from fresh local products using organic, sustainably harvested goods

**Adelaida Vineyards
Winemaker Dinner at
Deetjens
Saturday, November 6, 2010**

Courses

Seared Diver Scallop

Clams and Seafood Chowder
2008 Version

Grilled Wild Salmon

Chutney & Carmelized Fennel with Chard
2007 Pinot Noir

Roasted Duck Breast

Whipped Celery Root & Golden Potatoes with Duck Consommè
2007 Mourvedre

Seared Organic Filet Mignon

Tournè Vegetables & Black Truffle Cream Jus
2003 Cabernet Sauvignon

Dark Chocolate Mousse Cake

2006 The Don Port

Executive Chef: Domingo Santamaria
Sous Chef: Rene Esparza

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