

FERRARI-CARANO

Vineyards and Winery

Wine Dinner

Friday - August 20th 2010

\$85 per person *(plus tax & gratuity)*

Executive Chef, Umberto Rubelli ~ Ferrari Carano, Michael Harley

First Course

**Chilled Jumbo Prawns with Roasted Peppers
Served with Spring Greens tossed in a Pesto Vinaigrette**

Paired with: Ferrari Carano Chardonnay, Alexander Valley '08

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Second Course

**Grilled Pacific Salmon on a Bed of Braised Fennel
in a Merlot Wine Reduction**

Paired with: Ferrari Carano Merlot, Sonoma '07

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Entrée

**Prime Filet Mignon topped with Maytag Blue Cheese & Black Truffle Demi-glace
Served with Roasted Garlic Mashed Potatoes and Sautéed Spinach**

Paired with: Tresor Ferrari Carano Meritage Blend, Alexander Valley '07

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Dessert

**Dark Chocolate Amaretto Mousse in a Poached Yellow Nectarine
Drizzled in French Vanilla Sauce**

Paired with: Ferrari Carano El Dorado Noir Black Muscat, Russian River '08

~ *Menu and Wine items are subject to change* ~

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