



ZD Wine Dinner

Friday, February 26th 2010

6:30pm

\$95 per person *(plus tax & gratuity)*

**Executive Chef: Umberto Rubelli ~ Pastry Chef: Jean Canaby
Fine Wine Specialist: Patton Penhallegon ~ ZD Winery: Brett deLueze**

First Course

Tiger Prawns on a bed of Field Greens with Mustard Vinaigrette

Paired with: ZD Wines Chardonnay, California 2008

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Second Course

Parmesan Risotto with Shitake Mushrooms and Baby Spinach

***Paired with: ZD Wines Pinot Noir, Carneros, 2007
& ZD Wines Founders Reserve Pinot Noir, 2007***

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Entrée

**Prime Filet Mignon with Cream Peppercorn Sauce
Served on Crispy Polenta with Seasonal Vegetables**

Paired with: ZD Wines Cabernet Sauvignon, Napa Valley, 2007

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Dessert

Chef's Signature Duo

Paired with: Beaumalric Muscat de Venise, 2007

~ Menu and Wine items are subject to change ~