



California Elite Winery Dinner Series
#1 Rosenblum Cellars
December 12, 2012 6:30 PM
24 Seats Available
\$70 Per Guest

Local First: People Matter Most: Seasonal is Sensible: Quality Rules: Authenticity Governs: Taste Trumps: Pretense Stinks: Healthy Tastes Better: Prudence Sustains

Reception

2009 Chardonnay Cuvée

Cowgirl Creamery Mt. Tam with Baked Pear & Lavender Honey

1

2009 Chardonnay Cuvée

Cold Smoked Sunburst Trout Tartar & Smoked Roe, Poached Potato, Lemon Creme Fraiche, Chive

2

2009 Kathy's Cuvee Viognier

5 Spice Seared Pork Belly Confit, French Toast, Apricot Brulee, Ginger Syrup

or

Roasted Figs & Beets, Endive, Fennel, Carr Valley Mobay, Orange-Truffle-Honey Vinaigrette

3

2008 Petite Sirah

Local Rabbit Confit, Braised Prunes, Black Truffle Yukon Gold Cream, Burgundy Amaranth

or

Roasted Figs & Beets, Endive, Fennel, Carr Valley Mobay, Orange-Truffle Vinaigrette

4

2008 Contra Costa Zinfandel

Zinfandel Braised 1855 Angus Short Rib, Vanilla Parsnip Ravioli, Peppergrass,
Wilted Chards with Cranberries & Walnuts

5

Childress Vineyards Starbound NC Rabbit Eye Blueberry Wine

Meyer Lemon Shortbread Tart/Blueberry Mousse/Pine Nut Candy