



## **Summerland Winery Dinner**

Friday, February 24, 2012, 6:30pm

### HOR D'OEUVRES

**Sweet Shrimp Ceviche**, mango-fresno chili foam

**Salmon en Croûte**, dill cream

**Baby Tri-color Beet Stacks**, goat cheese, orange vinaigrette

*'08 Pinot Gris, Santa Barbara*

### FIRST COURSE

**Pan Seared Crab Cakes**

asian pear, blood orange, chervil, annatto aioli, meyer lemon vinaigrette

*'10 Chardonnay Santa Barbara*

### SECOND COURSE

**Crispy Duck Breast**

chanterelles, parsnip puree, mushroom foam, micro basil

*'08 Pinot Noir, Santa Rita Hills*

### MAIN COURSE

**Oven Roasted Venison Chop**

seared foie gras, parmesan potato cake,  
creamed bloomsburg spinach, truffled syrah reduction

*'09 Syrah, Santa Ynez Valley*

### DESSERT

**Strawberry Guava Gallette**

grenache rosé sorbet

*'10 Grenache Rosé, Paso Robles*

**\$75 per person**

*not inclusive of tax and tip*

Napa Valley Grille | 310.824.3322

Executive Chef Taylor Boudreaux | Pastry Chef Manuel Ortega