

PAHLMAYER WINE MAKER DINNER

WEDNESDAY, JULY 29, 2009

Reception

Chardonnay, Jayson, Napa Valley 06

Dinner

Seared New Bedford Sea Scallop
Alabama heirloom tomatoes, shallots, tarragon
Chardonnay, Pahlmeyer, Napa Valley 06

Roasted Wild Ivory King Salmon
field peas, golden oak mushrooms, applewood bacon
Pinot Noir, Jayson, Sonoma Coast 06

"Australian Winter" Truffle Risotto
carnaroli and reggiano parmigiano
Merlot, Pahlmeyer, Napa Valley 05

American Bison Ribeye
silver queen corn and heirloom red peppers
Proprietary Red, Pahlmeyer, Napa Valley 05

Black Plum Tart
ginger brown butter and vanilla bean ice cream