



ALISAL GUEST RANCH FOXEN WINEMAKER DINNER

APRIL 17, 2010

PASSED HORS D'OEUVRES

Crispy Thai Roll with Seared Ahi Tuna and Dipping Sauce
Spicy Red Curry Lamb Served In Lettuce Cup with Mango Chutney
Fried California Avocado Served with Pico De Gallo
Cubed Manchego Cheese Served with Olive Oil and Coarse Black Pepper
2009 FOXEN Rose of Mourvedre "The Watermelon"
2009 FOXEN Chardonnay Bien Nacido Vineyard "Steel Cut"

FIRST COURSE

Cracker Bowl Seafood Salad Served with Orange-Ginger Aioli
(Lobster, Shrimp, Scallop, Mussels, Caviar, Peas Shoot)
2008 FOXEN Chardonnay Bien Nacido Block UU

SECOND COURSE

Porcini Risotto Served with Braised Duck Civet and Parmigiano-Reggiano Cheese
2007 FOXEN Pinot Noir Bien Nacido Vineyard Block 8

INTERMEZZO

Green Apple sorbet with Calvados

THIRD COURSE

Apple Smoked bacon & Roasted Elk Loin, Served with Local Chanterelles "Persillade"
Celery Root Gratin, broccolini
Cabernet sauvignon Reduction with Red Currants
2006 foxen 7200 Cabernet Sauvignon, Vogelzang Vineyard

DESSERT

Cinnamon Dusted Bomboloni, Vanilla Bean Cream, Raspberries and Chocolate Sauce
2007 foxen 7200 Mission, Rancho Tepusquet Vineyard

Coffee, decaffeinated and Assorted Numi Teas

White chocolate Corn Flakes