



The Ballard Inn & Restaurant

Foxen Winemaker Dinner

Friday, October 8, 2010

6:30 PM

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Tuna Tartar with Sea Urchin

2009 Chenin Blanc, Ernesto Wickenden Vineyard

Lobster with Coconut-Lime Risotto

2009 Chardonnay, Tinaquaic Vineyard

Carpenter Ranch Squab Breast with Savoy Cabbage

2008 Pinot Noir, Bien Nacido Vineyard- Block 8

Kobe "Style" Beef with Red Miso Demi

2007 Cabernet Sauvignon, Vogelzang Vineyard

Ballard Cream Pie

2007 Mission

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\$ 125.00 per person (plus tax and gratuity)

Please Call the Ballard Inn for reservations at 800.638.2466

Executive Chef

Budi Kazali