

CRU



CHEF ALANA PECKHAM
OCTOBER 4 2010

CHEF'S CANAPÉS
GRAHAM BECK BRUT SPARKLING WINE

BAKED GOAT CHEESE FLAN • Fresh Fennel and Citrus Salad, Fried Capers
2008 PORCUPINE RIDGE SAUVIGNON BLANC

PAN SEARED LOCAL SALMON • Creamed Curried Leeks, Cilantro Crushed Yukon Gold Potatoes
2008 BELLINGHAM BERNARD SERIES OLD VINE CHENIN BLANC

CRISPY BRAISED PORK BELLY • Caramelized Onions, Dried Cherry and Apple Chutney, Roasted Garlic Foam
2007 PORCUPINE RIDGE SYRAH • 2006 BELLINGHAM DRAGON'S LAIR

OVEN ROASTED LAMB LOIN • Sauté of Organic Farro, Kalamatas, Eggplant, Zucchini and Oven Dried Tomatoes, Grainy Dijon Jus
2005 GLEN CARLOU TORTOISE HILL • 2007 ALTO CABERNET SAUVIGNON

WARM APPLE SPICE CAKE • Caramel Sauce, Vanilla Bean Sour Cream Mousse
KWV PAARL FIVE STAR BRANDY