



Talley Vineyards Wine Dinner

Wednesday, April 7, 2010

6:00 PM

Butter Poached Maine Lobster Salad

with shaved asparagus, roasted beets, frisée and white balsamic
vinaigrette

Estate Chardonnay, Arroyo Grande Valley, 2006

Rincon Vineyard Chardonnay, Arroyo Grande Valley, 2006

Anise Brined Grilled and Stuffed Pork Loin

fennel and golden raisin bread pudding, morel mushroom Madeira
sauce and minted green pea coulis

Estate Pinot Noir, Arroyo Grande Valley, 2006

Canela and Local Honey Glazed Duck Breast

potatoes Anna, Brussels sprout leaves, caramelized apples, Amareno
cherry gastrique

Rincon Vineyard Pinot Noir, Arroyo Grande Valley, 2006

Warm Mocha Cake with Macerated Strawberries

vanilla bean ice cream and macadamia nut brittle

Rosemary's Vineyard Pinot Noir, Arroyo Grande Valley, 2006