

# Great Dining...Great Cause

*Hermann J. Wiemer Vineyard  
2006 Gewürztraminer Dry - Finger Lakes, New York*

Lobster Bisque en Croute  
with Crème Fraîche, American Caviar,  
and Brandy Reduction



*Chalk Hill Estate Vineyards & Winery  
2007 Estate Bottled Sauvignon Blanc -  
Russian River Valley, California*

Poached Turbot  
with a Savory Beignet, Sweet Pea Cappuccino  
with Pea Shoots, and Truffled Purée of Peas  
with Bacon Milk Foam



*Arrowood Vineyards & Winery  
2004 Syrah Le Beau Mélange - Sonoma Valley, California*

Deconstructed Braised Lamb Shank  
with Cannellini Bean Risotto à la Milanaise,  
garnished with Micro Greens



*Altus Winery  
2005 Cabernet Sauvignon - Napa Valley, California*

Ribeye of Bison  
with a Cognac Crème Reduction,  
Smashed Yukon Gold Potatoes with  
Bacon Lardon, Scallions, Corn, and Cheddar Cheese,  
served with Baby Root Vegetable



*Fox Run Vineyards  
Port Wine - Finger Lakes, New York*

Chocolate Duo  
Flourless Chocolate Bisquit,  
Chambord Ganache, Pâte à Bombe Mousse,  
Cocoa Chocolate Sauce