

2008 Pre-IPNC Dinner

Featuring

Wines by Domaine d'Ardhuy & Andrew Rich

&

Menu by Chef Jason Wilson

Passed Appetizers

"Chicken Fried" Sweetbreads & Mustard Aioli

White Corn Soup with Domestic Caviar

Black Pepper Crème Fraiche

Fresh Chevre Tartlets with Apricots & Bacon

2007 Andrew Rich Sauvignon Blanc "Croft Vineyard"

Dinner

Kampachi Crudo & Marinaded Ahi

Cucumber, Mint, Lime & Compressed Melon

Manni Per Mio Figlio, Alaskan Sea Salt

2006 Domaine d'Ardhuy Puligny Montrachet

Premier Cru Sous le Puits

Carlton Farms Tete de Cochon & Foie Gras Mousse

Sassafras Cherries, Potato "Croquette" & Cress

2006 Domaine d'Ardhuy Savigny les Beaune

Premier Cru Aux Clous

Sauteed Mero Sea Bass with Basil Sauce

Crushed English Peas & Morel Mushrooms

Pea Shoots, Preserved Lemon

2006 Andrew Rich Pinot Noir Reserve

Grilled Lamb "Rib Eye" & Confit Lamb Belly

Black Garlic Glazed Haricot vert, Chevre & Olive

2006 Andrew Rich Syrah "Les Vignes en Face"

Desserts

Buttermilk Honey Bombe with Market Berries

Herbed Jam, Sugar Cookies & White Chocolate

Jennifer's Chocolates

Smoked Bacon, Earl Grey, Basil,

Cocoa Nib Crunch, Blue Cheese-Calvados

2006 Andrew Rich Gewurztraminer "Ice Wine"