

B Cellars Wine Dinner at

GRACE

MODERN AMERICAN CLASSICS

Friday, February 26th, 2010

Meet and greet reception at 6:30pm

Chef's Selection of Passed Canapes

Gramona, Gran Cuvee, Cava Brut, Spain, 2005

Seated Dinner at 7:00pm

Maine Lobster

coconut – leeks – red curry

Blend 23, Sauvignon Blanc/Chardonnay/Viognier, Napa, 2008

.

Mascarpone Raviolo

foraged mushrooms – quail egg – berkshire kielbasa

Blend 24, Cab Sauv/Sangiovese/Petite Sirah/Syrah, Napa, 2006

.

Muscovy Duck

huckleberries – confit leg – grain mustard

*Cabernet Sauvignon, Beckstoffer To Kalon, Oakville, 2005**

.

Beef Flatiron

parsnip – brussels sprouts – slab bacon

*Cabernet Sauvignon, Beckstoffer Georges III, Rutherford, 2005**

.

Valrohna Chocolate

gelato – pot de crème – ganache cake

*Petite Sirah, Pope Valley, Napa, 2007**

**Each of these wines were produced in 100 case lots*

Cost: \$135 per person plus tax & gratuity

Executive Chef: Blaine Staniford

Wine Director: Ryan Tedder