

# Barbour Wine Dinner with Jim Barbour



Thursday, February 9<sup>th</sup>, 2012

Meet and greet reception at 6:30pm

Chef's Selection of Passed Canapes

*Hudson Vineyards, Chardonnay, Carneros, 2009*

Seated Dinner at 7:00pm

Crudo of Hawaiian Walu

miso-butterscotch sauce and chardonnay poached apples

*Hudson Vineyards, Chardonnay, Carneros, 2009*

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Charred Meyer Ranch Beef Tartare

quail egg, wild arugula and fried rye

*Barbour Vineyards, Cabernet Sauvignon, St. Helena, Napa, 2005*

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Ricotta Dumplings

stewed tomatoes, pickled watermelon rind and crispy pork cracklin's

*Barbour Vineyards, Cabernet Sauvignon, St. Helena, Napa, 2006*

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Tasting of Oregon Mushrooms

brazos valley polenta and aged balsamic

*Barbour Vineyards, Cabernet Sauvignon, St. Helena, Napa, 2007*

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Masami Ranch Ribeye "tenderloin"

smoked potato puree, brussels sprouts

and glazed Tassione Farms carrots

*Barbour Vineyards, Cabernet Sauvignon, St. Helena, Napa, 2008*

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Selection of Artisan Cheese

hard spice cracker and fig mostarda

*Barbour Vineyards, Cabernet Sauvignon, St. Helena, Napa, 2009*

Cost: \$150 per person plus tax & gratuity