



Wednesday, April 30, 2008

Passed Hors d'oeuvre, Lobster Rolls,
Croque Monsieur and Spring Crudit 

Gallo Family Vineyards Sonoma 2006 Pinot Gris

Gallo Family Vineyards Sonoma 2004 Merlot

Sugartown Smoked Specialties Natural Smoked Tasmanian

Sea Trout with Lemon, Ricotta and Wasabi Tobiko

Gallo Family Vineyards Sonoma 2006 Chardonnay

Rocky Mountain Trade Enterprises Duck Breast Prosciuttinni

with Mozzarella, Mango and Quail Eggs

Gallo Family Vineyards Sonoma 2006 Pinot Noir

Grilled Lamb Chops Encrusted with *Anjou Bakery's Fruit*

Nut Crostini with Toasted Cumin Apricots and Cilantro

Gallo Family Vineyards Estate 2004 Cabernet Sauvignon

In Honor of E. & J. Gallo Winery's 75th Anniversary

Lake Erie Creamery's Blomma Goats Milk Cheesecake with
Raspberries, Hibiscus Flower, *Savannah Bee Sourwood Honeycomb*

and *Jeni's Splendid Sour Cherry Lambic Sorbet*

Gallo Family Vineyards Twin Valley Moscato

ver  Salty Caramel & Cacao Nibs

Coffee or Tea

Craig Koketsu
Executive Chef

Richard Leach
Executive Pastry Chef