



John Kane, *Rosenblum Cellar Winemaker* & Lesley B Fay, *Executive Chef* present

Don't miss Taos's Best Wine Dinner at Graham's Grille

*A Culinary Trip through
San Francisco, Sonoma & Napa*

\$75 per person

Includes dinner, wine & entertainment
Does not include tax or gratuity

Make reservations early

751.1350 #1 | opentable.com

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| Amuse Bouche | Hog Island Oysters with Sonoma Vella Jack Cheese wrapped in Niman Ranch Smoked Bacon 2007 Rosenblum Vintners Cuvée Chardonnay |
| Salad | Butterleaf & Radicchio Lettuces San Francisco Palace Hotel Green Goddess Dressing Boudin Sourdough Bread & Butter 2007 Rosenblum Vintners Cuvée Chardonnay |
| Appetizer | Sonoma Wild Mushrooms Risotto with Black Truffles A mélange of Cloud Ear, Shitake, Oyster, and Yellow Boletes McEvoy Ranch EVO, Parmesan Reggiano & Fresh Thyme 2008 Kathy's Cuvee Viognier |
| Entree | Ras el Hanout Liberty Duck de-constructed Tangine with Sebastopol Gravenstein Apples & Blanched Almonds Lundberg Farms Basmati Rice 2006 Rosenblum Snows Lake Zinfandel |
| Dessert | Scharffen Berger Chocolate & Lagier Ranch Bing Cherry Trifle White Chocolate Pastry Cream 2006 Gallagher Reserve Black Muscat |

**Wednesday,
January 20, 2010
6:30 PM**



*Music by
Rick De Stefano
& Soundworks*

