

Valentine's Day Dinner



Saturday, February 13th, 2010

We are pleased to feature wines from our library as well as wines from the 2007 vintage paired with the cuisine of Chef Rodger Babel.

Menu:

Chef's Amuse

~
"Quail Pops"

~
Laura Chenel Goat Savory Cheese Cake

~
Argan Oil Tossed Big Eye Tuna on Crisp Wonton

Dinner

~
Wild Mushroom Risotto
Butternut Squash Broth and Pumpkin Seed Pesto
~
Seared Squab Breast with Foie Gras, Celeriac Puree
Syrah & Sour Cherry Syrup

~
Cabernet Sauvignon & Porcini Braised Short Rib
Parsnip Puree & Brocollini with Toasted Garlic

Dessert

~
Chef's Dessert Amuse
Cheese & Chocolate

~
Morbier Cheese Cake & Valrhona Chocolate Torte

~
Morbier Cheese, Marcona Almond, Honey & Chevre Cream

~
Cocktail attire suggested

Price per person Wine Club Members: \$150.00
Non Wine Club Members: \$170.00

Please contact us in the office to reserve your spot by Monday, February 8th. Space is limited and filling up fast.

(707) 255-3444 ext 107

or contact: Julia@frazierwinery.com