

Ackerman Wine Dinner

Tuesday, July 7th 2009

Reception at 6:30pm

Dinner at 7pm

1st Course

Dungeness Crab Vichyssoise

dungeness crab, sweet corn, heirloom tomatoes, basil and chilled potato and leek soup

N.V. Piper Sonoma, Brut, Sonoma, Ca

2nd Course

Pan Seared Alaskan Halibut

morel mushrooms, asparagus, fingerling potatoes and lemon thyme beurre blanc

'07Fillaboa, Albarino, Rias Baixas, Spain

3rd Course

Braised Beef Short Rib Ravioli

citrus dressed arugula, shaved manchego and golden beet puree

'07Ricardo Santos, Malbec, Mendoza, Argentina

4th Course

Pan Seared Elk Medallions

truffled yukon gold potato mash, preserved meyer lemon salsa and cabernet reduction

'04 Ackerman Family Vineyard, Cabernet Sauvignon, Napa Valley, Ca

Dessert

Chocolate Soufflé

warm chocolate soufflé, cabernet poached bartlett pears and crème anglaise

'03 Ackerman Family Vineyard, Cabernet Sauvignon, Napa Valley, Ca