

ANDREI'S CONSCIOUS CUISINE & KENWOOD VINEYARDS
WINE DINNER

TUESDAY MARCH 23, 2010



Menu

First course

SMOKED TUNA & ATLANTIC SALMON, BELUGA LENTILS,
HYDROPONIC WATERCRESS LETTUCE, RUBY GRAPEFRUIT,
SESAME SEED CRISP

Wine: KENWOOD GEWURZTRAMINER, SONOMA COUNTY 2008

Second course

RAVIOLI OF QUAIL, SUNDRIED TOMATO, CALIFORNIA MOREL
MUSHROOMS, BABY LEEKS, BLACK TRUFFLE SAUCE

Wine: KENWOOD 'RESERVE' PINOT NOIR,
RUSSIAN RIVER VALLEY 2008

Third course

HARISSA-CRUSTED CALIFORNIA LAMB RACK, CRISPY POTATO CAKE,
SPRING VEGETABLE RAGOUT, LAMB JUS REDUCTION

Wine: KENWOOD 'JACK LONDON' ZINFANDEL,
SONOMA VALLEY 2007

Fourth course

WARM GUITTARD CHOCOLATE CAKE, WHITE CHOCOLATE MOUSSE,
CHOCOLATE SAUCISSON COOKIE, PEANUT BUTTER ICE CREAM

Wine: KENWOOD 'ARTIST SERIES' CABERNET SAUVIGNON,
SONOMA COUNTY 2005



60.00 PER PERSON (PLUS TAX AND GRATUITY)