

# ANDREI'S CONSCIOUS CUISINE SONOMA WINE DINNER

FEATURING MATANZAS CREEK WINERY

SATURDAY MAY 22, 2010



## Menu

### Amuse Bouche

#### First course

DUNGENESS CRAB SALAD, BEYLIK FARMS PERSIAN CUCUMBER,  
CHILLED GAZPACHO DRESSING

*Wine:* MATANZAS CREEK WINERY CHARDONNAY,  
SONOMA COUNTY 2007

#### Second course

SLOWLY-BRAISED PORK & PISTACHIO SAUSAGE, FAVA BEANS,  
PARMESAN, WATERCRESS & FRIED SHALLOTS

*Wine:* MATANZAS CREEK WINERY SYRAH, SONOMA COUNTY 2004

#### Third course

DRY-AGED PRIME NEW YORK STRIP STEAK, ITALIAN PEPPERONATA,  
WEISER FARM'S FINGERLING POTATOES  
& MATANZAS CREEK MERLOT SAUCE

*Wine:* MATANZAS CREEK WINERY MERLOT, BENNETT VALLEY 2006

#### Fourth course

CALIFORNIA MARKET FRUIT COBBLER, KENDALL FARMS CRÈME FRAICHE

*Wine:* ARROWOOD LATE HARVEST RIESLING,  
SONOMA COUNTY 2005



55.00 PER PERSON (PLUS TAX AND GRATUITY)