



NOWFE DINNER

May 21, 2008

Hors d'oeuvres

Crab Tasso Hush Puppies, Steen's Cane Mustard
Alligator Beignets, Tabasco Sweet Heat
Boudin Croquettes

*2006 Bridgeview Blue Moon Riesling
Oregon*

I

Day Boat Scallops, Cherry Creek Orchards Fruit, Local Greens
orange blossom honey vinaigrette

*2006 Bridgeview Blue Moon Pinot Gris
Oregon*

II

Pan Roasted Red Fish
local mushrooms, arugula, maitre d' beurre blanc

2006 Heller Estates Chenin Blanc

III

"Rabbit Man Farms" Rabbit Gnocchi
persillade Abita cream, heirloom tomatoes

*2006 Bridgeview Blue Moon Pinot Noir
Oregon*

IV

Porcini Crusted Venison Loin
goat cheese hominy, tarragon house made bacon marchands de vin

2001 Heller Estates Merlot

V

Strawberry Chocolate Tart
marshmallow ice cream, blackberry gastrique

*Toby's Vintage
2003 Heller Estates Merlot Port
Caramel Valley*

\$95

Executive Chef Chuck Subra and Staff