



Wine Makers Dinner 2009

Course 1

Roasted Exotic Mushrooms in a Dushie and Lemon grass
Broth

Course 2

Fresh Mellon and Arugula wrapped Serrano Ham with
Smoked Paprika Dressing

Course 3

Poached Lobster and Tuna Tartar Napoleon with a fresh
garlic, ginger and cilantro puree

Course 4

Pan Seaed Quail with Roasted Cream Corn pudding

Course 5

Roasted Colorado Rack of Lamb served with roasted red
and yellow beets, Moroccan Couscous and Fresh Fig and
Black berrie Gastrique

Course 6

Pane Cotta with Fresh Mango and a Pomegranate Port
wine Coulis