

Wolfe's in the Warehouse 2008 Vintner dinner

Amuse Bouché

Smoked shrimp sausage
On warm olive- mirliton chow chow and a roasted sweet pepper beurre blanc

First course

Louisiana crab meat and candied orange terrine
With toasted pistachio's shaved fennel and sylvette arugula tossed in Blood Orange
Vinaigrette and star anise crème friache

Rodney Strong Chardonnay 2006

Second course

Fresh herb crusted- potato wrapped Escolar
Nested on wild mushroom, sweet corn and brunoise Spring Vegetable Fricassee
Finished with Lemon balm Hollandaise

Rodney Strong Charlotte Home Sauvignon Blanc 2006

Third course

Granny Smith apple & fresh tarragon crusted Lamb T-bone
Served with Tamarind glazed sweet potato quills Shaved baby radish- mango salsa
And Fennel pollen-lamb jus

Davis Bynum Pinot Noir

Fourth course

Crispy duck rilette with seared Hudson Valley Foie Gras
In a Xopolli savory chocolate mole soup, served with roasted cippollini onions,
Baby turnips and crispy potato threads

Rodney Strong Crown Cabernet 2003

Fifth course

Pan roasted demi Filet of beef
With bacon braised southern greens, celery root mash and
Juniper scented roasted shallot reduction

Rodney Strong Alexander Valley Cabernet 2004

Dessert

sweet/savory dessert

Rodney Strong symmetry 2004