

*Commander's Palace*  
*NOWFE Dinner*  
7pm - May 26, 2010

*The Angry Oyster*  
*a Louisiana oyster on the half shell laced with*  
*house made hot sauce, lemon, basil and ghost pepper caviars*

**2008 Terry Hoage Vineyards *The Gap Cuvée Blanc, Paso Robles***  
60% Grenache Blanc, 40% Roussanne ~ 100 cases produced



*An Assiette of Grilled Spring Seafood*  
*a selection of wild shrimp, crab, clams and*  
*marinated mussels with crawfish & sweet corn vichyssoise*

**2008 Terry Hoage Vineyards *Bam Bam Estate Rosé, Paso Robles***  
80% Syrah, 20% Grenache ~ 110 cases produced



*Yellowfin Tuna "Couchon de Lait"*  
*Tabasco crusted loin, pecan smoked tartare and bacon braised tuna boudin*  
*with black rice, local soy beans, chervil and sugarcane "sambal"*

*~a vintage comparison~*

**2006 Nicolas Bazan *Una Vida Pinot Noir, Wahle Vineyards, Willamette Valley***  
**2007 Nicolas Bazan *Una Vida Pinot Noir, Wahle Vineyards, Willamette Valley***



*Mayhaw Lacquered Breast of Squab*  
*roasted mushroom & Parmesan pave with*  
*rye bread gremolata, pepper jelly and foie gras caramel*

*~a comparison of American terroir~*

**2007 Moises *Holmes Hill Pinot Noir, Wahle Vineyards, Willamette Valley***  
**2007 Moises *Pinot Noir, Wahle Vineyards, Yamhill-Carlton District,***  
***Willamette Valley***



*Sliced Loin of South Texas Antelope  
fondants of spring potatoes with “popcorn” garlic,  
alderwood smoked sea salt and bone marrow jus*

**2007 Terry Hoage Vineyards 5 Blocks Cuvée, Paso Robles**  
57% Syrah, 29% Grenache, 7% Mourvèdre, 7% Cinsault ~ 365 cases produced



*Warm Cherry & Roasted Pecan Tart  
French pastry layered with melted Brillat Savarin cheese,  
strawberry jam, brown sugar bacon and sticky bourbon infused honey*

**2007 Terry Hoage Vineyards The Pick Cuvée, Paso Robles**  
54% Grenache, 23% Syrah, 15% Mourvèdre, 8% Counoise ~ 310 cases produced