



**NOWFE 2010 Vintner Dinner**  
**\$100.00 Inclusive Per Person**

**Tray passed hors d'oeuvres:**

Crawfish Spring Rolls  
Gougere au Fromage  
Oyster wrapped in Prosciutto  
Soufflé Potatoes with Béarnaise Sauce

***Wine pairing: Frank Family Chardonnay, Calistoga Napa Valley 2008***

**First Course:**

Duo of shellfish

*Chilled crawfish tails with Russian dressing and Jump Lump Crabmeat Ravigote*

***Wine pairing: Frank Family Chardonnay, Carneros 2007***

**Second Course:**

Smoked Pompano Bourgeois  
*House hickory-smoked fresh Gulf pompano,  
accompanied by sour cream, capers and onions*

***Wine pairing: Frank Family Pinot Noir, Carneros 2008***

**Third Course:**

Pan seared scallop

*Pan seared scallop over three pepper and tomato coulis with Piperade Sauce*

***Wine pairing: Frank Family Cabernet Sauvignon, Calistoga Napa Valley 2006***

**Fourth Course:**

Filet Mignon Au Poivre

*Seared pepper-studded center-cut filet with classic French Brandy Cream Sauce*

***Wine pairing: Frank Family Zinfandel, Calistoga Napa Valley 2007***

**Dessert:**

Praline Crêpes

*Delicate crêpes filled with praline infused cream cheese.*

*Served with roasted pecans and Caramel Sauce*

***Wine pairing: Frank Family Champagne, Calistoga Napa Valley 1997***