

# Le Mistral Blending Seminar

Wine Maker's Dinner

April 24, 2010

## Reception

Seasonal Hors d'Oeuvres

*Sauvignon Blanc, Pinot Gris*

## 1<sup>st</sup> Course

Kobe Beef Carpaccio

Dungeness Crab, Chardonnay Gastrique, Marconna Almond, Truffle Oil

*2008 Ventana Chardonnay*

## 2<sup>nd</sup> Course

Cocoa Dusted Ricotta Gnocchi

Porcini Mushroom, Pancetta, Sun-Dried Strawberry & Pinot Jus

*2006 Le Mistral*

## 3<sup>rd</sup> Course

Acme Coffee Braised Short Ribs

Caramelized Fennel-Potato Gratin, Savoy Cabbage

Syrah Infused "Mole Sauce"

*2007 Le Mistral*

## Dessert

A chocolate surprise

*2008 Ventana Pinot Noir*