



Kathryn Kennedy Wine Dinner

January 20, 2010

First Course

Braised Pork Belly
roasted jalapeno-white cheddar grits, mizuna salad, blood orange reduction
2008 Sauvignon Blanc, California

Second Course

Roasted Duck Breast
sage gnocchi, acorn squash, cherry-black pepper gastrique
2006 Lateral, California

Third Course

Foie Gras Tourchon
wild mushroom ragout, plum chutney, toasted brioche, french sea salt
2005 Cabernet Sauvignon, Santa Cruz Mountains

Fourth Course

Seared Kobe Chuck Roll
dauphinoise potatoes, glazed heirloom carrots, hibiscus demi glace
2001 Estate Cabernet Sauvignon, Santa Cruz Mountains

Dessert Course

TBD

Executive Chef Taylor Boudreaux