



## **Heck Estates Wine Dinner**

**Wednesday, April 28**

### **FIRST COURSE**

Twice Baked Goat Cheese Soufflé  
mache, citrus, fresh herbs

2008 Lake Sonoma Winery Chardonnay Russian River

### **SECOND COURSE**

Braised Short Rib & Scallop  
horseradish whipped potatoes, natural jus

2006 Kenwood "Jack London" Syrah Sonoma Valley

### **THIRD COURSE**

Duet of Sonoma Duck: Seared Breast & Leg Confit  
wild rice cake, dried cherry compote

2006 Valley of the Moon Cuvée de la Luna Sonoma County

### **DESSERT COURSE**

Drunken Raisin Bread Pudding  
sugar tuille, apricot reduction

2006 Valley of the Moon LBV Port Sonoma County

55 per person  
plus tax and 20% gratuity

**Executive Chef Mark Pettyjohn**