

RED JACKET MOUNTAIN VIEW

“Too Many Chefs Wine Dinner”

Saturday, March 20, 2010

Yellowfin Tuna Three Ways

Seared Loin, Tartare, and a Summer Roll

Fume Blanc, Ferrari-Carano, Sonoma County, 2008

Apricot Glazed Breast and Leg of Duck

Roasted Corn Salad with Queso Ranchero, Guajillo Pepper, and Grilled Swiss Chard

Viognier, Kathy's Cuvée, Rosenblum, North Coast, 2008

Braised Short Rib of Beef

Spanish Chorizo Polenta, Sunny Side Quail Egg

Zinfandel, Richard Sauret Vineyard, Rosenblum, Paso Robles, 2006

Baby Arugula Salad

Fig and Great Hill Blue Cheese Crostini, Caramelized Onions

Warm Chocolate Cake and Frozen Cappuccino Soufflé

Fresh Berries and Cinnamon Cream

20 Year Tawny Port, Ramos Pinto

A Special Thank You To:

Guest Chef Dean Moore, Executive Chef at Brae Burn Country Club, Newton, MA

Kathy Halstead of Southern Wine & Spirits

Josh Nylin, Executive Chef, and his Culinary Staff

Kenneth Rokes, Director of Food and Beverage Services, and his Service Team