

L'ESPALIER

WELCOMES KNIGHTS BRIDGE WINERY

THURSDAY, FEBRUARY 18, 2010 AT 7PM
ONE HUNDRED FIFTY PER PERSON

FIRST COURSE

2008 PONT DE CHEVALIER, SAUVIGNON BLANC, KNIGHTS VALLEY, CALIFORNIA
Maine shrimp and diver scallop vol-au-vant with Meyer lemon uni beurre blanc

SECOND COURSE

2008 PONT DE CHEVALIER, CHARDONNAY, KNIGHTS VALLEY, CALIFORNIA
Roasted veal with lobster and foie gras risotto, white asparagus and black truffle foam

THIRD COURSE

2007 KNIGHTS BRIDGE, "TO KALON VINEYARD", CABERNET SAUVIGNON, KNIGHTS VALLEY, CALIFORNIA
Five spiced rubbed duck with toasted barley, fava beans and dried cherry jus

FOURTH COURSE

2006 PONT DE CHEVALIER, CABERNET SAUVIGNON, KNIGHTS VALLEY, CALIFORNIA
Ribeye of beef with potatoes Anna and compound butter

GRAND FROMAGE

INTERMEZZO

Meyer lemon sorbet with orange foam

GRAND DESSERT TASTING

COFFEE & TEAS, PETITS FOURS

*MENU IS SUBJECT TO CHANGE.

L'ESPALIER

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