



Clos Pegase Wine & Dinner Event

6:30 pm - Wine Samplings

7:30 pm - "4000 Years of Art" presentation by Jan Shrem

8:00pm - Dinner

AMUSE

Foie Gras

Seared Foie Gras Served on Toasted Crostini with Currant Reduction

SOUP

Roasted Yellow Pepper

Candied Jalapeño Pepper Jack Spoon Tuile

Wine; Clos Pegase, Mitsuka's Vineyard, 2007 Sauvignon Blanc

SALAD

Boston Bibb

Roasted Shallot Vinaigrette, Candied Pecans, Champagne Grapes, Crumbled Point Reyes Blue Cheese

Wine: Clos Pegase, Mitsuka's Vineyard, 2008 Chardonnay

Intermezzo

Ginger Mango Sorbet

ENTRÉE

Venison

Local Venison Chops Paired with Caramelized Shallot Whipped Potatoes, Haricot Vert Beans and Port Infused

Demi-Glace ,

Or

Chilean Seabass

Pancetta and Parsnip Puree and Fiddle Head Ferns

Wine; Clos Pegase, Mitsuka's Vineyard, 2007 Chardonnay or Clos Pegase, Pinot Noir 2007

DESSERT

Apricot Baklava plated with Carmel and Pistachio Gelato and Amaretto Anglaise

Or

Capriole Bourbon Chocolate Torta

Chocolate Goat Cheese Flan with Hazelnut Caramel

Wine; Clos Pegase, Red Hommage 2005 and Clos Pegase, Cabernet Sauvignon 2006