



A Food and Wine Event
Featuring Robert Craig and his Napa Valley Wines

To Start

"Pensacola Crab Cake"

topped with Louisiana crab meunière, flat-leaf parsley and Cajun tartar sauce
paired with Durell Vineyard Chardonnay, Sonoma County, California, 2010

Second Course

Seared and sliced duck breast

sweet-corn fritter, stone-fruit chutney, blackberry-ginger balsamic drizzle
paired with Affinity Cabernet Sauvignon, Napa Valley, California, 2009

Third Course

Hunter-style beef tournedo

with Coldwater Gardens shiitake mushrooms, red potatoes,
and celeriac and parsley root mash
paired with Mount Veeder Cabernet Sauvignon, Napa Valley, California,
2006

Fourth Course

Lamb noisette

toasted pine nut aioli, zinfandel reduction, carrot juice
and fresh-shucked field pea risotto
paired with Howell Mountain Zinfandel, Napa Valley, California, 2010

To Finish

Old-fashioned cast-iron skillet cake

with fresh berry compote and pouring cream

