



AN EVENING WITH CLARKE & ELIZABETH SWANSON

October 24, 2014

CANAPÉS

2013 Rosato
2008, 2009, 2010 Face Cabernet Sauvignon

FIRST

POMMES GAUFRETTES
California osetra caviar, crème fraîche, chive
2012 Chardonnay

SECOND

ROASTED SONOMA QUAIL
caramelized treviso, zucchini, blackberry
2011 Merlot

THIRD

CORIANDER BLACK PEPPER CRUSTED BIG EYE TUNA
fennel confit, sorrel, avocado
2011 Zinfandel

FOURTH

CHARRED FALLON HILLS RANCH LAMB LOIN
butternut squash, five spice scented cabernet gastrique, roasted turnips
2010 Alexis Cabernet Sauvignon

SWEET

"PUMPKIN PIE"
napoleon of pumpkin, phyllo, persimmon
2008 Tardif Late Harvest Chardonnay

Adam Mali, Executive Chef
Chris Phelps, Winemaker, Swanson Vineyards