



### **Amuse Bouche**

Ducktrap River Smoked Salmon over a Zucchini-Camembert  
Blini with a Granny Smith Apple-Golden Beet Relish and a  
Cilantro Crème Fraiche  
2007 Robert Mondavi Fume Blanc

### **First Course**

Almond Crusted Jumbo Lump Blue Crab Cake over a Smoked  
Paprika-Black Bean Puree with a Shaved Fennel-Citrus Slaw  
and a Cucumber-Avocado Coulis  
2006 Robert Mondavi Reserve Fume Blanc

### **Second Course**

Curried Thai Purple Rice-Lobster Bisque with toasted Peanuts  
and a Tamarind-Coconut Yogurt  
2006 Robert Mondavi Reserve Chardonnay

### **Third Course**

Duck and Foie Gras Sausage over a Gingered Red Lentil Puree  
with a Strawberry-Rhubarb Chutney and Five Spiced Crispy  
Parsnips  
2006 Robert Mondavi Reserve Pinot Noir

### **Fourth Course**

Peppercorn and Mustard Crusted Venison Tenderloin over a  
Truffled Blueberry Risotto with a Watercress and Mixed Herb  
Pesto  
1998 Robert Mondavi Reserve Cabernet Sauvignon

### **Fifth Course**

Laura Chenel's Goat Cheese Ice Cream topped with a Mango-  
Apricot Compote, Pistachio Praline, and a Blood Orange  
Emulsion  
2007 Robert Mondavi Moscato D'Oro