

Welcome to an evening with
Flora Springs Wines at Seagar's
November 7, 2009

2008 Flora Springs Pinot Grigio

First course:

2008 Sauvignon Blanc "Soliloquy Vineyard Oakville"
Chilled stone crab claws with "Joe's style" mustard

Second course:

2008 Chardonnay Estate Napa
Butter Poached Halibut with Braised Savoy Cabbage

Third course:

Sangiovese
2007 Flora Springs Sangiovese
Arugula, Poached Pear, Manchego Cheese and Red wine Verjus salad

Fourth course:

2006 Flora Springs Trilogy Rutherford
Ribeye Spinalis with glace de viande, Horseradish mashed potatoes, Beet Puree,
Butternut squash puree and a Fried lobster mousse stuffed squash blossom with
Lobster burre blanc.

Fifth course:

2005 Cabernet Sauvignon "Rennie Reserve" St Helena
Black Mission figs stuffed with Maytag blue cheese and drizzled with a 20 yr. balsamic

Sixth course:

Peach and Lavender Soufflé with vanilla crème anglaise