



1st Course

*Basil fed escargot in house  
made herb butter.*

*(Chateau Rully, Rully Blanc 2008)*

2nd Course

*Forest mushroom soup  
with butter dumpling.*

*(Chateau Mercey, Mercey Rouge  
2009)*

3rd Course

*Wood grilled scallop with citrus  
mango salsa, avocado-lime risotto.*

*(Antonin Rodet Chablis 2009)*

4th Course

*Lightly tempura battered  
salmon served on ratatouille.*

*(Antonin Rodet Bourgogne  
Pinot Noir 2009)*

*Red Currant Sorbet.*

5th Course

*Mixed Grill (rabbit, pheasant, and beef)  
served with herb roasted Yukon potatoes.*

*(Chateau Rully, Rully Rouge "Les  
Molesmes" Premier Cru 2009)*

6th Course

*Assorted cheeses with honeycomb, nuts,  
and chocolate covered strawberry.*

*(Antonin Rodet Macon Villages 2009)*

Welcomes:

MKS  
MASSELINK  
KLEINHEKSEL  
SAEWERT  
WEALTH ADVISORS OF  
**RAYMOND JAMES®**

1st Course

*Olive Tapenade with Crostini*

*Terre Di Sole Sangiovese*

*Veneto, Italy*

2nd Course

*Pear & Goat Cheese Focaccia*

*Joseph Mellot Sauvignon Blanc*

*Vin de Pays, France*

3rd Course

*Pork Provencal with*

*Mushroom Risotto*

*Rouge des Karantes*

*Languedoc, La Clape France*

Dessert Course

*Assorted cheeses with Honeycomb, nuts  
and chocolate covered strawberries.*

*Airfield Late Harvest Riesling*

*Yakima Valley, WA*



# FUSTINI'S

## OILS & VINEGARS

1st Course

*Fresh Artichoke &*

*Asparagus Stew*

*Featuring Fustini's :*

*Basil Oil & Garlic Oil*

*(Dry Creek Chenin Blanc)*

2nd Course

*Lobster & Wild Mushroom*

*Risotto Tower*

*Featuring Fustini's :*

*Tuscan Herb Oil &*

*Oregano Vinegar*

*(Rombauer Carneros*

*Chardonnay)*

3rd Course

*Tuscan Leg of Lamb*

*Featuring Fustini's :*

*Gremolata Olive Oil & 18yr old*

*Balsamic Vinegar*

*(Tenuta Curezza Nerosso &*

*Santa Giustina Cabernet/*

*Merlot)*

Great Finish

*Cheese & Fruit*

*Featuring Fustini's :*

*Wild Blueberry Vinegar &*

*Walnut Oil*

*(Airfield Late Harvest Riesling)*

1st Course

*Roasted Garlic & Bread Soup*

*with White Truffle*

*(Castellari Bergaglio Gavi)*

2nd Course

*Mediterranean Salad with Pan*

*Seared Scallop*

*(Vallerosa-Bonci Verdicchio)*

3rd Course

*Lamb Meatball with Pesto*

*& Pecorino*

*(Agriverde Montepulciano)*

*Blood Orange Sorbetto*

4th Course

*Beef Braciola in marinara with*

*polenta and Swiss Chard*

*(Tenuta Curezza Nerosso*

*Salento)*

5th Course

*Telaggio, Gorgonzola, & Fontina*

*cheese with Fig Almond Cake*

*(Marchesi Biscardo Valpolicella*

*Classico Superiore Ripasso)*

6th Course

*Tiramisu*

*(La Meridiana La Malaga*

*Rosso Aromatico)*



Phelps Creek  
VINEYARDS

1st Course

*Shrimp & Lobster Beignet*

*with spicy remoulade.*

*(Hellfire White Blend)*

2nd Course

*Butternut Squash with*

*sage, bacon & apple.*

*(Phelps Creek Gewuerztraminer)*

3rd Course

*Sole Doria, dill sauce & risotto.*

*(Phelps Creek Unoaked Chardonnay)*

4th Course

*Veal Medallions with shallot glaze, &*

*pancetta, herb wrapped potatoes.*

*(Mt. Defiance Brimstone Red Blend)*

*Plum Sorbetto*

5th Course

*Sautéed Venison with forest*

*mushroom ragout & polenta.*

*(Phelps Creek Pinot Noir)*

6th Course

*Assorted cheeses with*

*poached pear & Zabayone.*

*(Phelps Creek Estate Chardonnay)*

Cheers!

