

# Herman Story Wine Dinner

\$120 All Inclusive

Tuesday May 18

*Reception at 6:30 Dinner at 7:00*

## Reception

Hazelnut Phyllo with Blue Cheese Mousse &  
Drizzles of Clover Honey

*Wine: "White Hawk Vineyard" Viognier 2007*

## First Course

Salmon Wrapped Salmon on an Asian Pear & Cucumber Slaw  
with Pea Shoots & Ginger "Tom Boy" Beurre Blanc

*Wine: "Tomboy" Marsanne, Roussanne, Viognier Blend 2007*

## Second Course

Black Pepper Roasted Magret Duck Breast on a  
Red Wine Shallot, Confit Potato & Frisee Salad with  
Toasted Pistachios & Kiln Dried Cherry Vinaigrette

*Wine: "Larner Vineyard" Grenache 2007 & "On the Road" Grenache 2007*

## Third Course

Sage & Mustard Crusted Venison Chops on a Sautee of  
Brussel Sprouts, Homemade Bacon & Morel Mushrooms with  
Foie Gras Syrah Reduction Sauce

*Wine: "Nuts & Bolts" Syrah 2007 & "Larner Vineyard" Syrah 2007*

## Dessert

Lavender Scented Angel Food Cake with Bitter Sweet  
Chocolate Sauce & Fresh Blueberries in Coulis

*Wine: "239 Days" Syrah 2007*