



*Gourmet Wine Tasting Dinner
February 5, 2010
6:30 PM*

*Hosted at the home of
Jim & Deb Plettner*

Chefs

*Hors d'oeuvres — the Hake's & Bowen's
Soup de jour — Deb Plettner & Laura Gleason
Salad — John & Carla Babcock
Main Entrée — Don & Genie Redman
Dessert—Laura Gleason*

Wine Sponsors

*Amanda & David Cawdrey
Bobbi & Robert Hart
Barb & Gary Kreider
Brenda & Morley Thompson*

Table Décor

*Carol Hake & Bobbi Hart
Julie and Phil Myers*

Patrons

*The Nesbitt's
John F. Steele Sr.
Cee Cee Wilmanns*

Menu

Hors d'oeuvres

- Venison Crustini with a Cream Cheese sauce*
Salmon & Caper Mousse on Romaine and cucumbers with a caper caviar garnish.
*Fallen Napoleon ~ exotic mushrooms dressed with Veal reduction,
served in philo, garnished with blue cheese and figs.*
Assorted Cheese Trays.
❖ *Roederer Estate Brut ~ California Champagne*

Soup de jour

- Tomato Bisque with Crème Fraiche & Pesto with Parmesan Crisps*
❖ *Belleruche – 2008 French White Cotes-du-Rhone*

Salad

- Terrine of Game Birds with wild mushrooms on a bed of greens with roasted
beets & goat cheese, topped with an orange zest – raspberry vinaigrette dressing.*
❖ *De-fin-i-tive – 2007 Pinot Noir - Sonoma Coast California*

Main Entrée

- Beef Tenderloin with French Béarnaise sauce & English creamed
Horseradish along with Sea Bass served with lobster sauce.*
Yukon Gold Cauliflower Mashed Potatoes and Roasted Asparagus.
❖ *Turn Four – 2007 Cabernet Sauvignon – Napa Valley California*

Dessert

- Dark Chocolate, Orange & Almond Pain Perdu with Blood Orange Crème Anglaise*
❖ *Les Clos De Paulilles – 2007 Banyuls Rimages, from the South of France*

*Many thanks to Art & Caryn Lee,
for sharing their passion, knowledge and talent, for fine wine & food, with
the Camargo Hunt, thus creating the entertaining venue called*

