



Cornerstone Cellars Wine Dinner
July 29, 2010
\$70 ++

1st Course

Lightly Marinated Montauk Fluke

Roasted Grapes, Fresh Grapefruit, Micro Tarragon, Organic Olive Oil
Cornerstone Cellars Sauvignon Blanc, Napa Valley, California 2009

2nd Course

Imported Serrano Ham

Drunken Whitton Farms Musk Melon, Lemon Thyme,
Sourdough Croutons
Stepping Stone Coralina Rose, Red Lake Hills County, Napa Valley, California 2009

3rd Course

The Shank

(Served Family Style)

Braised Whole Shank of Neola Farms Beef, Roasted Marrow Bones,
Kale-White Bean Stew, Grilled Garlic Toast, Red Onion Marmalade, Horseradish,
Reduced Natural Juices
Stepping Stone Cabernet Sauvignon, Napa Valley, California 2008

4th Course

Quadrello di Bufala

Homemade Plum Preserves Crepe, Toasted Hazelnuts,
Red Wine Gastrique
Stepping Stone Grenache, Napa Valley, California 2007

5th Course

Wild Maine Blueberry Tartlet

Cardamom Ice Cream, Lemon Syrup
Cornerstone Cellars Cabernet Sauvignon, Howell Mountain, California 2006