

Wildman Wine Dinner
Tuesday, July 27th, 2010
6:30 Arrival
7:00pm Dinner

1st Course

Braised Pork Belly
fuji apple compote, Brunoise Style

paired with
Hugel et Fils "Gentil" Alsace, France

2nd Course

Roasted Garden Fresh Beets & Roquette Greens
panko fried NM goat cheese, candied pecans
chardonnay vinaigrette

paired with
Vincent Bourgogne Blanc "JJ" Burgundy, France

Palate Cleanser

Blueberry Wine Sorbet

Entrée Duo

Duck Roulade
stuffed with mushrooms, bacon, fig demi glace

paired with
Nicolas Potel Bourgogne Rouge "Cuvee Gerard Potel" Burgundy, France
&

Cold Smoked Buffalo Tenderloin
maple balsamic sauce

paired with
Melini "Vigneti La Selvanella" Chianti Classico DOCG Riserva; Tuscany, Italy

Finale

Orange Sabayon
refreshing mangos

paired with
Jaboulet Muscat de Beaumes-de Venise Rhone, France

\$80 per person
(tax & gratuity not included)