

Baxter Winery Winemaker Dinner

Glendeven Inn's Farmhouse

Tuesday, September 7th, 2010

6:00 PM

Chefs Brian and Shennen Morris

12 diners only at the Farmhouse Host Table

\$110 per person + tax and gratuity

Reservations 707-937-0083

Join winemaker Phil Baxter for an amazing night of food & wine.

First

Ceviche of Sea Scallop

Served in a grapefruit, lime & fennel marinade, avocado, Mendocino sea salt over a light salad of shaved pickled fennel & fresh grapefruit

2007 Venturi Sauvignon Blanc

Second

Chicken liver mousse pate

Champagne-thyme Dijon, pickled cippolini onions & roasted plums

Pipo Rose

Third

Pan Seared Salmon

Over a crisp polenta cake

finished with a saffron tomato broth, sautéed leek & sugar snap peas

2007 Oppenlander and 2007 Toulouse Pinot Noirs

Entrée Choices

Filet Mignon

Beef Tenderloin in an aged stilton cream sauce

Arugala salad with crisp shallot & cherry tomatoes

Tossed with Meyer lemon infused Stella olive oil & potato galettes

2005 Francis Fashauer, Mendocino Ridge Zinfandel

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Pan Seared Duck Breast

Wild Mendocino Huckleberry & Carignan wine reduction

Creamed potatoes, summer kale with Niman Ranch applewood smoked bacon & Glendeven garden's sweet English peas

2006 Caballo Blanco Carignan

Dessert

Chocolate Crepes

Filled with a huckleberry infused mascarpone topped with a Kirschwasser chocolate sabayon

Custom Barrel-sampling of Dessert Zinfandel