

# Glendeven Inn & Wine Bar[n]

4-Course Spring Wine Pairing\* Dinner Menu  
6:00 pm Tuesdays & Saturdays

\$65 pp / \$90 with wine pairing  
open to the public - 24-hr notice & pre-paid reservations please  
707-937-0083  
12 seats per night at the farmhouse host table

## On Arrival

Roederer Brut sparkling wine

### First

#### Garden Salad

Glendeven Garden baby lettuces with fennel, Macadamia nuts & morbier cheese  
**Baxter, Sauvignon Blanc, Venturi Vineyard (2007)**

### Second

#### Handmade Crepes

Local morel mushrooms, mascarpone, steamed local nettle with Mendocino truffles  
**Brutocao Cellars, Reserve Chardonnay (2007)**

### Third

#### Entrée Choices

##### Grilled Rack of Lamb

In a rosemary-zinfandel marinade with seasonal vegetables  
**Drew Wines, Valenti Vineyard, Syrah (2007)**

##### "Scaled" Market Fish

Pan seared & "scaled" with shaved Yukon gold potatoes in a mirliton cream sauce  
with artichoke hearts, edamame & prosciutto  
**Philips Hill, Toulouse Vineyard, Pinot Noir (2007)**

##### Vegetable Napoleon

Whipped cauliflower & Yukon Gold potato with sweet English peas, almond cheese,  
local steamed nettle, & grilled portabella mushroom with Mendocino porcini  
**Brutocao Cellars, Contento Vineyard, Primitivo (2007)**

### Fourth

#### Strawberry & Chocolate Bavarian

Layers of strawberry & chocolate between a crisp homemade toffee cookie  
with brandied Crème Anglaise  
**Meyer Family Cellars, Port**

Chefs: Brian & Shennen Morris

\*Each course's wine pour is 3 oz. Additional pours for purchase are welcomed by request.