

# Glendeven Inn & Wine Bar[n]

4-Course Wine Pairing\*

## Summer 2010 Menu

Tues, June 22 - Tues, Sept 21, 2010

6:00 pm Tuesdays & Saturdays

\$65 pp / \$90 with wine pairing

**open to the public**

24-hr notice & pre-paid reservations please

12 seats per night at the farmhouse host table

**707-937-0083**

### On Arrival

Scharffenberger Brut, sparkling wine (NV)

### First

#### Gazpacho

With Heirloom tomato and cucumber sorbet

*Naughty Boy Vineyards, Potter Valley, Chardonnay (2007)*

### Second

#### Crepe

Glendeven-garden rainbow chard, Serrano ham, white Irish cheddar mornay

*Breggo Cellars, Anderson Valley, Pinot Gris (2008)*

### Third

#### Entrée Choices

#### Filet Mignon

Cambozola fondue, roasted fingerling potatoes with local chanterelles and  
a selection of farmer's market vegetables

*Baxter Vineyards, Eaglepoint Ranch, Syrah (2004)*

#### Pan Seared Halibut

Choron sauce, tomato concasse & rissole potatoes

*Nelson Family Vineyards, Zinfandel Rose (2008)*

#### Pasta Filata-Stuffed Squash Blossoms

over zucchini noodles dusted with fennel pollen, macadamias, and pasta purses

*Husch, Gewürztraminer, Estate (2007)*

### Fourth

#### Wild Berry Linzer Torte

Home-made mead ice cream with raw honey crème foam

*Londer Vineyards, Sweet Gewürztraminer (2007)*

Chefs: Brian & Shennen Morris

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