



7th Annual Cave B Estate Winery Harvest Festival

Winemaker's Dinner Menu **Friday, October 15, 2010**

1st Course Paired with 2009 Viognier

Salad of Arugula, Frisee with House Cured Duck Prosciutto,
Shaved Parmesan, Hazelnut-Viognier Vinaigrette

2nd Course Paired with 2009 Riesling

Hand Cut Farfalle with Wild Mushrooms, Chives, Huckleberry Butter, Peppercorn

3rd Course Paired with 2008 Cabernet Franc

Roasted Tomato Soup with House Cured Lonza, Thyme, Olive Flat Bread

4th Course Paired with 2008 Tempranillo

Spiced BBQ Rubbed Hanger Steak with Smoked Local Potatoes, Savory, Rosemary,
and Roasted Winter Vegetables

Dessert Course Paired with 2008 Syrah

Spiced Chocolate Carrot Torte with Crème Fraiche Ice Cream, Plum Preserve

Tasting begins at 6:30 p.m., dinner at 7:00 p.m.

*Dinner only tickets may be purchased (\$75/adult
plus tax and gratuity) at shop.sagecliffe.com.*