



Gamble Family Vineyards Dinner

Tuesday, March 30, 2010

6:30 pm

**Hors d'oeuvre**

Confit Pork Belly, Kumquat Glaze  
Roasted Diver Scallop, Fava Crostini  
Crab, Asparagus and Blood Orange Salad  
'08 "Organic" Sauvignon Blanc, Napa Valley

**First Course**

Spring Veggie Salad  
composed assorted farmer's market veggies, lemon verbena  
Vinaigrette  
'06 "Heart Block" Sauvignon Blanc, Napa Valley

**Second Course**

Roasted Sonoma Duck  
honey roasted carrots, fava bean gnocchi  
'06 "Old Vine" Syrah, Napa Valley

**Main Course**

Whole Roasted Eye of Prime Sirloin  
butter poached butterball potatoes, spring wild ramps and  
morels  
'06 "Heritage Site" Cabernet Sauvignon, Napa Valley

**Dessert**

Chocolate Tangerine Tart  
citrus brulee, sea salt caramel

\$75 per person not inclusive of tax and gratuity