



**A Napa Valley Harvest Dinner with Joseph Carr Winery**

**Thursday~ November 11<sup>th</sup>, 2010**

*At this magical time of year, the air is as crisp as a Sauvignon Blanc, the warm glow of the sun beckons with a golden aura like an elegant Chardonnay and Autumn's purple hues remind us of a rich Cabernet. We welcome you to enjoy this unforgettable Wine Dinner featuring the superb wines of the Joseph Carr portfolio and the Award winning cuisine of Certified Master Chef Dale Miller.*

**Reception ~ 6:30pm**

**Assortment of Sparkling Hors d'oeuvres**

*2007 Joseph Carr Josh Cabernet Sauvignon and 2008 Joseph Carr Josh Chardonnay*

**Dinner Menu**

**First Plate**

**Autumn Citrus Crab and Scallop Cake  
Avocado, Cucumber and Blood Orange Macedoine  
*Joseph Carr Sauvignon Blanc, 2008***

**Second Plate**

**Artichoke Oyster Bisque  
Tempura Fritter, Caviar Crème Fraîche Dollop  
*Joseph Carr Chardonnay Reserve, 2008***

**Third Plate**

**Composed Salad of Baby Chiogga Beets, Aged Sherry Vinaigrette  
Herbed Goat Cheese Gratin, Spiced Filberts  
*Joseph Carr Pinot Noir, 2007***

**Intermezzo**

**Cabernet Blackberry Sorbet**

**Main Plate**

**Spiced Pan Seared Breast of Maple Leaf Farms Duck, Dark Cherry Sauce  
*Accompanied by*  
Braised Smoky Brussel Sprout, Pumpkin and Tomato Hodgepodge  
Wild Rice Potato Pancake  
*Joseph Carr Cabernet Sauvignon, 2007***

**Dessert**

**Apple Tarte Tatin, Cardamom Ice Cream**