

Josh Klapper “La Fenetre” Dinner

November, 8th 2009 (6pm – 8 pm)

\$65 for dinner / \$20 for wine only at bar

Family Style:

1st Course:

Cured Salmon/ Crème Fraiche/ Corn Fritter

Wines: 2008 Infinity “White Blend”: Central Coast: Grenache Blanc, Viognier
2008 La Fenetre “A Cote: Santa Barbra: Chardonnay

2nd Course

Papardelle/ Pork Ragout/ Wild Mushrooms

Wines: 2007 La Fenetre “Le Bon Climat”: Santa Maria: Pinot Noir
2008 Infinity “Red Blend”: Central Coast: Syrah, Grenache

3rd Course

Short Ribs/ Braised Red Cabbage/ Parsnip puree/ braising jus

Or

Escolar/Spinach pesto/ black-eyed peas/ Fin Herb Volute

Wine: La Fenetre “Alisos Vineyard”: Central Coast: Syrah

BONUS COURSE

House-Made Ice Cream Sandwich

Wine: Surprise