



# RODNEY STRONG

## WINE DINNER

*Feb 5, 2009*

**Featuring Rick Sayre ~ Director of Wine Making  
& the Culinary Fantasies of Chef Celinda Norton**

*\$110 per person, non inclusive*

**Dinner 7:00pm**

**doors open 6:30**

*Sonoma County Chardonnay '07*

### **Chicken Terrine**

grapefruit, chive conserve

*Charlottes Home Sauvignon Blanc '06*

### **Shrimp Bisque**

edged with Dijon crème fraiche  
preserved lemon and fresh herb salad

*Russian River Reserve Chardonnay '06*

### **Black Truffle and Spring Onion Tart**

in butter pastry, fresh frisee  
pinot noir poached quail egg

*Janes Reserve Pinot Noir '05*

### **Tenderloin of Beef**

Apple brandy seared  
foie gras butter, shallot reduction  
hazelnut, cherry farro

balsamic braised radicchio

*Alexander Valley Estate Cabernet 05*

### **Warm Arriba Chocolate Soup**

black pepper and vanilla ice cream  
port soaked strawberries

*Knotty Vine Zinfandel 2006*