

Wine and Tea Dinner
James Norwood Pratt ~ Speaker
With Ed Scaplehorn of
Terra Blanca Winery and
The culinary fantasies of Chef Celinda Norton
October 2, 2008
7:00pm

Aperitif
Crostini with Tapenade and
Tea Braised Golden Beets ~ Chevre
2004 Red Mountain Chardonnay

Cinnamon Basil Salad
Corn pudding made with double bergamont Earl grey
Fennel Pollen dusting
2005 Yakima Valley Viognier

Tea Smoked Duck
Maple risotto made with tea infused cream
2002 Red Mountain Merlot

Tea Marinated Flank Steak
Confit tomato salad
Pena de Corado mashed potatoes
2001 Red Mountain Cabernet Sauvignon

Venison Osso Buco
with Vietnamese tea ~ tea roast duxelle
2002 Red Mountain Reserve Cabernet

Tea Jello ~Clove Shortbread
Chocolate Dipped Kumquat
2002 Red Mountatin Syrah