



MERRYVALE WINE MAKERS DINNER CONFIRMED:

Good news, after weeks of phone tag we have we have our Merryvale Wine Makers Dinner set for Tuesday May 23rd beginning at 7:00 p.m. in the Terrace and Braemar Rooms. Merryvale, known for red wines and produces some of the most notable high-end reds wines in Napa Valley always receives received favorable press from several wine publications. Paul Cimenero will be flying in from the winery and will be our host for the evening. Mr. Cimenero, has worked very closely with Merryvale winery for many years and is very knowledgeable about the entire portfolio from this prestigious winery. Although this Wine Makers Dinner is still a few months away, we want to give you a preview of the wines and the menu below.

Reception

Piper Sonoma Brut Champagne N/V

Amuse Buche

Foie Gras with Peach and Chipotle

Seared Hudson Valley Foie Gras on a bed of caramelized Georgia peach and micro greens with toasted pecans and smoky chipotle drizzle

Merryvale Napa Valley Sauvignon Blanc 2005

Salad

Composed Salad of shallots, heart of Palm and caramelized shallots with roasted tomatoes and Verjus herb Vinaigrette

Merryvale Starmont Napa Valley Chardonnay 2004

Intermezzo

Mango Sorbet with berries and mint Couli

Piper Sonoma Champagne

Entrée

Buffalo tenderloin medallions topped with green peppercorn and Merryvale Cabernet Sauvignon dimi glace, sweet roasted piquillo peppers, roasted fingerling potatoes and assorted bay vegetables

Merryvale Cabernet Sauvignon Napa Valley 2002

Special Tasting

Merryvale Profile 2001

Dessert

Vanilla bean Cream Bruleé with an Antique reduction and candied pecan brittle

Antique Muscat California N/V

Please reserve your table quickly by calling Angie, Les or Jenny. Seating will limited to thirty, guests are welcome, dress is country club casual and the price is only \$69.99 per person.

Have a great Spring

**Les Hemingway
Bar Manager**