



# Foxen Vineyards Wine Dinner

## September 10th, 2010 at 7pm

### Course 1

*Foxen "Ernesto Wickenden Vineyard" Old Vines Chenin Blanc '09*

#### **Crudo of Maine Fluke & Scallops**

Heirloom Radish, Marinated Fennel, Blood Orange Oil, & Osetra Caviar

### Course 2

*Foxen "Block UU" Bien Nacido Chardonnay '08*

#### **Risotto of Canadian Lobster**

Fall Truffles, Vermouth Cream, Fresh Chervil

### Course 3

*Foxen Bien Nacido Pinot Noir '08*

#### **Wild Mushroom Stuffed Mississippi Quail**

Guanciale, Chile Braised Escarole, Elderberry-Shallot Reduction

### Course 4

*Foxen "7200" Santa Ynez Valley Cabernet Sauvignon '06*

#### **Lamb Three Ways**

Apple-Mint Braised Shoulder, Crispy Rib, and Mustard Crusted Chop,  
with Turnip Tian, Natural Jus

### Course 5

*Foxen "Ernesto Wickenden Vineyard" Old Vines Late Harvest Chenin Blanc '07*

#### **Apple-Mascarpone Cannoli**

**\$130 per person**  
(not including tax and gratuity)