

Edge of LA International Wine Festival

5-Course Winemaker Dinner featuring Dave Corey of Core Wine Company

7th Street Chophouse - April 10, 2010 - 6:30p

1st Course

Arugula, strawberries, goat cheese with hazelnut vinaigrette

2008 Kuyam Sauvignon Blanc – 82% Sauvignon Blanc, 18% Orange Muscat

2nd Course

Crispy skin Australian Barramundi with Nicoise olive marinated orzo salsa

2006 B-Core - 73% Roussane 27% Marsanne

3rd Course - Intermezzo

Granita of cantaloupe, lemon, mint and champagne

4th Course (choice of one)

Fillet mignon, mushroom ravioli with bourdelaise sauce

Or

Wild Salmon, saffron rice, grilled asparagus and red bell pepper coulis

Or

Portebello mushroom steak served with fine herb polenta and ratatouille

2006 Hard Core - 29% Mourvedre, 24% Grenache, 27% Syrah, 20% Cabernet Sauvignon

5th Course

Dark chocolate raspberry mousse with chocolate shavings and fresh raspberries

2004 Candy Core – 100% Late Harvest Grenache