

Fall Wine Dinner
CAMELBACK GOLF CLUB

With Kristine Williams,
Owner Wattle Creek Winery

FRIDAY, NOVEMBER 4, 2011

5:30 RECEPTION | 6:00 DINNER

\$65 per person

RECEPTION: CHEF SELECTION OF PASSED HORS D'S

Wattle Creek, Sauvignon Blanc, Mendocino, 2009

FIRST COURSE: SEARED SCALLOP ACORN SQUASH BISQUE

Wattle Creek, Chardonnay, Yorkville Highlands, 2007

**SECOND COURSE: MUSCOVY DUCK BREAST POTATO & DUCK CONFIT
CROQUETTE / ARUGULA / PINK PEPPERCORN GASTRIQUE**

Wattle Creek, "Triple Play", Red Wine Blend, Yorkville Highlands, 2007

**THIRD COURSE: ROASTED VEAL LION WINTER TRUFFLE/ SWEETBREAD
FRICASSEE/ SALSIFY ROOT/ NATURAL JUS REDUCTION**

Wattle Creek, Kristine's Cuvee, Yorkville Highlands, 2007

**DESSERT DUO: "SMORES" HOUSE GRAHAM CRACKER / TANGERINE
MARSHMALLOW / APPLE WOOD SMOKED CHOCOLATE GANACHE
CRANBERRY & STILTON BREAD PUDDING / COCO NIBBS**

Wattle Creek, Sparkling Shiraz, California, NV

Seating is Limited ~
RESERVATIONS NECESSARY
CAMELBACK GOLF CLUB

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