

# ST · FRANCIS

Al Fresco "Dinner Under the Stars" Winery Dinner  
Saturday, August 23th - 7:00 P.M.



## Hors d' oeuvres

Grilled Goat Cheese Stuffed Mission Figs  
Fried Olives Ascolana-Style  
Kumamoto Oyster Shooters  
Spicy Tomato Water, Micro Celery

## "Prosciutto and Melon"

Chilled Honeydew Soup, Cantaloupe Caviar  
Fried Prosciutto, Mint Oil  
2007 Sauvignon Blanc, Sonoma County

Heirloom Tomato and Cucumber Salad  
Cucumber Gelee, Micro Basil, Basil Oil  
2006 Rosé, Sonoma County

## Seared Wild Salmon

Braised Leeks, Mussels, Clams  
Fragrant Herb Broth, Fried Leeks  
2003 Meritage, Anthem, Sonoma Valley

Roasted Coulotte of Kobe Beef  
Summer Bean and Cippolini Onion Ragout  
Truffled Potato Risotto, Bordelaise Sauce  
2004 Zinfandel, Pagani Vineyard

## Peach "Crisp"

Viognier Poached Frog's Hollow Peaches  
Cheesecake Custard, Marcona Almond Crisp  
Cinnamon Tuile, Viognier Syrup

Executive Chef  
David Bush

Price: \$140 (\$115 Club Members)

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WINERY & VINEYARDS