

ZD WINES 40TH ANNIVERSARY CELEBRATION

Friday, October 2, 2009

Chef Jeffery Jake, The Carneros Inn

WINE RECEPTION

Fried Potatoes with Oregano, Rosemary, and Garlic Sprinkled with Fleur de Sel

Olive Oil Poached Tuna with Black Olive Tapenade

Serrano Ham and Manchego Cheese with Parsley Sauce on Toasted Baguette

Marinated Olives, Mushrooms, and Artichokes

Prosciutto, Parmesan Cheese, and Roasted Red Peppers

Spicy Hummus and White Bean Skordalia

Tomato-Basil Bruschetta

Smoked Salmon Rillettes and Avocado on Brioche

2007 Chardonnay, California

Selection of ZD wines from the 70's, 80's and 90's

DINNER

Caramelized Dayboat Scallops

Creamy Fennel Purée, Carneros Inn Sweet Currant Tomatoes

ZD Estate Olive Oil Emulsion

2006 Reserve Chardonnay, Napa Valley

Mediterranean Spice Dusted Roast Squab

Porcini Mushroom Risotto, Cinnamon Sauce

2007 Founder's Reserve Pinot Noir, Carneros

Abacus Slow Braised Prime Short Ribs

Nautes Carrots, Parsnip Purée

Intense Abacus Reduction

Abacus XI (1992-2008), Napa Valley

Artisan Cheese

alongside ZD Estate Figs, ZD's Olive Oil Toasted Marcona Almonds

1987 Estate Cabernet Sauvignon, Napa Valley

The Carneros Inn and ZD Wines support organic and sustainable operations.