

SHENANDOAH
Seasonings
CULINARY EXPERIENCES

Friday – November 26, 2010
Dinner with Shenandoah's Chef Bizon

Appetizer

Roasted Butternut-Granny Apple Bisque,
Apple Chip, Cranberry Crème Fraiche
Franciscan Chardonnay

Salad

Jardinière Salad
Pickled Tomatoes and vegetable, Aged Sherry Vinaigrette
Franciscan Sauvignon Blanc

Entrée

Choice of One

Orange Glazed Breast of Goose & Herb Braised Leg
Potato Gratin, Bundled Vegetables, Grand Marnier Demi
Estancia Pinnacles Pinot Noir

Crispy Skin Strip Bass

Warm Soba Noodle Salad, Braised Bok Choy, Citrus Ponzu Sauce
Estancia Reisling

Dessert

Chocolate Torte

Brandy Crème Anglaise, Chocolate Gaufrette
Wine Pairing Franciscan Merlot