



NOBLES
GRILLE

Friday, May 11th, 2007

Wine Dinner

Childress Vineyards & Raylen Vineyards

Passed Serrano Ham & Mozzarella Bruschetta, Tuna Tartar, Rice Cheese Fritters
& Crab Cakes

Victory Cuvee Methode Champenoise

First Course

Pan Seared Sea Scallop with Succotash & Tomato-Tarragon Beurre Blanc

Raylen Vineyards Barrel Fermented Chardonnay

Second Course

Grilled Veal Tenderloin with Sautéed Morrell Mushrooms, Parsnip Puree & Veal Glaze

Raylen Vineyards Category 5

Third Course

Bistecca Fiorentina, Nobles Olive Oil, Lemon Juice, Baby Arugula & Rosemary-Chevre Potato Puree

Childress Vineyards Reserve Cabernet Sauvignon

Dessert

Apple Tarte Tatin with Cinnamon Gelato

Childress Vineyards Late Harvest Viognier