

RAYLEN WINE DINNER

FRIDAY, MAY 8, 2009

6:30 PM

NOMA URBAN BAR AND GRILL

FEATURING WINEMAKER STEVE SHEPARD

HORS D'ŒUVRES

WINE: RAYLEN SPARKLING

1ST COURSE

**GRILLED CALAMARI ON SPINACH, MANGO, GRAPE TOMATOES, GRILLED ONION;
DRESSED WITH A CHARDONNAY VINAIGRETTE**

WINES: RAYLEN UN-OAKED CHARDONNAY

RAYLEN SOUTH MOUNTAIN VNYD. CHARDONNAY

2ND COURSE

**DUCK CONFIT SERVED WITH PARMESAN RISOTTO AND MISSION FIGS;
DRIZZLED WITH FIG/SHIRAZ REDUCTION**

WINE: RAYLEN SHIRAZ

MAIN COURSE

**HICKORY-SMOKED SAKU TUNA;
WITH A DRIED CURRANT/CATEGORY 5 DEMI-GLACE
ACCOMPANIED BY SAFFRON ISRAELI COUSCOUS AND SUGAR SNAP PEAS**

WINE: RAYLEN CATEGORY 5

DESSERT

**RIESLING-POACHED PEAR AND GOAT CHEESE EN CROUTE;
DRIZZLED WITH NC HONEY**

WINE: RAYLEN RIESLING

COST - \$50/PERSON (TAX AND GRATUITY NOT INCLUDED)