



Dave and Emily Miner invite you to join them....
 Saturday, February 19th at 6pm
 2011 Winemaker Dinner

To Greet

Mini Lamb Burgers on Herb Gougere
 Potato & Celeriac Soup Shooters
 Smoked Trout Blini Lime Crème Fraiche & Shallot Confit

On the Table

Bouchon Bakery Bread with Sage Honey Butter
La Saison Olive Oil Roasted Almonds

Salad Course

Trio of Toasted Quinoa Blood Orange & Herb Salad
 Roasted Chioggia Beets layered with Truffled Chevre & Toasted Hazelnuts
 Locally Foraged Mushroom Salad with Bacon Vinaigrette

Fish Course

Lobster 'Pot Pie'
 Hand Made Flaky Puff Dough & Winter Vegetables

Main Course

Snake River Farms Slowly Braised Kobe Beef
 Potato Croquettes & Caramelized Cipollini Onions

Dessert

Spiced Hot Chocolate & Donuts
 Nut Brittle
 Red Velvet Cake with Vanilla Bean Frosting

Selection of Mignardises & Coffee 'To Go'

Seating limited to 35 couples. Please reserve your seat today for this memorable night of wine and music in the Miner caves at <http://www.minerwines.com/club.html>

\$175 for WINE CLUB MEMBERS \$195 for non-Club per person