



WINE. DINE. LOUNGE.
WELCOME TO THE

NAPA VALLEY MUSTARD FESTIVAL

Le Grand Dîner

FRIDAY, FEBRUARY 29, 2008

HAMACHI SASHIMI

SOY TAPIOCA • CITRUS • MIZUNA

St. Supéry Sauvignon Blanc Napa Valley 2006

Robert Curry, Executive Chef, Auberge du Soleil

CELERY ROOT PARSNIP BISQUE

FRESH BLACK TRUFFLE

Newton Vineyard Unfiltered Chardonnay Napa Valley 2005

Ken Frank, Executive Chef/Owner, La Toque

PAN ROASTED WOLFE RANCH QUAIL

KABOCHA SQUASH PURÉE • WILTED MUSTARD & RED ORACH GREENS • SAUCE POIVRADE

Domaine Chandon L'Argile Pinot Noir Carneros 2005

Christopher Manning, Executive Chef, étoile at Domaine Chandon

ROASTED MONKFISH WRAPPED IN HOBBS SMOKED BACON

POTATO & WILD MUSHROOM RAVIOLI • SANGIOVESE REDUCTION

Kuleto Estate Sangiovese Napa Valley 2005

Todd Humphries, Executive Chef/Partner, Martini House

ROAST VENISON

PANCETTA BRAISED COUNTY LINE HARVEST MIX MUSTARD • WHEATBERRIES • CINNAMON SYRAH REDUCTION

HDV Belle Cousine Merlot/Cabernet Sauvignon Blend Carneros 2004

Jeff Jake, Executive Chef, The Carneros Inn and FARM

ROASTED TENDERLOIN

BRAISED OX TAIL DUMPLINGS • MUSHROOM & WINTER VEGETABLE RAGOUT

Beaulieu Vineyard Georges de Latour Cabernet Sauvignon Napa Valley 2004

Vincent Nattress, Executive Chef, Meadowood Napa Valley

HAZELNUT & MILK CHOCOLATE CAKE

SPICED FRUIT SORBET • BUTTERNUT SQUASH

Honig Late Harvest Sauvignon Blanc 2006

Stephan L. Durfee, CHE, Pastry Chef Instructor, Culinary Institute of America at Greystone

NAPA VALLEY MUSTARD FESTIVAL • NAPA VALLEY, CA • MUSTARDFESTIVAL.ORG

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