



SIGNATURE  CUISINE

A WINE AFFAIR

FALL IN CALIFORNIA

Thursday October 6th, 2011

TABLE ONE

Laguna Vista Vineyards Sauvignon Blanc (Sonoma Coast)

Crab Fritter with Cornichon-Caper Remoulade,
Mixed Greens, and Supreme Oranges

Cosentino "The Zin" (Lodi Valley)

Brown Butter Seared Beef Tenderloin on
Crispy Gorgonzola Polenta with Red Wine Pan Sauce

TABLE TWO

Cosentino "The Novelist" (Napa Valley)

Creamy Butter Sauté Chanterelle
Mushrooms with Warm Camembert

Girard "Artistry" (Napa Valley)

Espresso Crusted Venison with
Black Truffle Risotto, Charred Zucchini, and Bordelaise

TABLE THREE

Joseph Carr Dijon Clone Chardonnay (Sonoma Coast)

Braised Pork Belly with Caramelized
Apple Butter and Crispy Canapés

Girard Petite Sirah (Napa Valley)

Pesto Crusted Leg of Lamb with Red Wine Butter Sauce,
Four Cheese Potato Gratin, and Smoked Brussels Sprout Leaves

*Each Table Has a First Course and a Second Course
The Dinner also includes a Desserts and Coffee Station*

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