

CORPORATE  
WINE  
DINNER

# Perfect Possibilities

CORPORATE WINE DINNER

SIX O'CLOCK

Guests Arrive

*Cocktails and Hors d'Oeuvres in the Tasting Room*

PLACED HORS D'OEUVRES

*Wheels and Wedges of Domestic and Imported Cheeses  
Garnished with Fresh Fruit and Assorted Table Crackers*

*Interesting Steamed and Raw Vegetable Crudite  
Buttermilk Basil and Sundried Tomato Dips*

SIX THIRTY OR SO...

*Guests Invited To Dinner  
Each Course Paired With Vineyard Wine*

FIRST COURSE

*Grilled Scallop "Ceviche" Style  
Fresh Lime, Cucumber, Cilantro and Jalapeno Marinade*

SECOND COURSE

*Sliced Breast of Quail  
Roasted Garlic and Rosemary Chicken Mousse*

THIRD COURSE

*Merlot Braised Beef Short Ribs  
Gorgonzola Polenta, Mixed Herb Gremolata*

DESSERT

*Apple and Pear Crisp  
Served Individually with Freshly Whipped Cream*

*Freshly Brewed Illy Coffee and Dammann Teas from France*