



ALBERT'S RESTAURANT

presents

2010 Spring Winemaker Dinner

Featuring

**GRGICH HILLS
ESTATE**

Reception

Vineyard Display Table
smoked meats and seafood
olive tapenade / toasted baguette
marinated buffalo mozzarella, spring basil and tomatoes

2005 MERLOT

2007 CHARDONNAY

1st Course

Roasted Asparagus and Fennel Salad
with arugula and goat cheese an a lemon vinaigrette
topped with lemon rapes

2008 FUME BLANC

2nd Course

Oven Roasted Day Boat Scallops
with celery root purée
Grgich chardonnay reduction
2006 CHARDONNAY, Carneros Selection

3rd Course

Braised Short Ribs with Smoked Jalapeño BBQ Sauce
bacon studded black eyed peas
with roasted tomato and wilted greens

2005 CABERNET SAUVIGNON

Dessert

Ruby Red Grapefruit Meringue
apricot ice cream and ginger syrup

2006 VIOLETTA