

# *Dry Creek Vineyards Wine Dinner*

## *November 11, 2009*

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### *Hors d'oeuvres in the Lounge*

#### *1<sup>st</sup> Course*

*Plato Crudo: Tuna & Pear, Hamachi & Apple,  
Kona Kampachi & Melon topped with Yuzu & Olive Oil  
Dry Creek Vineyards Sauvignon Blanc*

#### *2<sup>nd</sup> Course*

*Duck & Arugula Salad, Persimmon Vinaigrette  
& Chipotle Cheddar Crouton  
Dry Creek Vineyards Heritage Zinfandel*

#### *3<sup>rd</sup> Course*

*Dueling Rabbit  
Fennel Braised Rabbit Leg & Blackened Rabbit Tenderloin served  
with Smoked Risotto & Roasted Baby Carrots  
Dry Creek Vineyards Cabernet Sauvignon*

#### *4<sup>th</sup> Course*

*Cornish Hen Coq Au Van  
Pearl Onions & Chantrelle Mushrooms  
Dry Creek Vineyards "The Mariner" Meritage*

#### *5<sup>th</sup> Course*

*Croquembrouche Filled with Chocolate Cherry Mousse & Orange  
Caramel Sauce  
Dry Creek Vineyards Merlot*

*\$68 per person plus tax and gratuity  
Call and ask for a Manager for Reservations*

*972.771.1001*

*www.culpeppersteakhouse.com*