

# *Burgess Cellars Wine Dinner*



*Featuring Guest Speaker Steve Burgess*

*Chiara, Westwood, M.A. April 22, 2018*



*Maine Lobster and Seared Day Boat Scallop*

Caramelized Pineapple, Mango

Kaffir Lime ~ Red Curry Coconut Broth

2015 Burnside Road Vineyard Chardonnay, Russian River Valley



*Spice Cured House-Made Duck Prosciutto*

Warm Bitter Chocolate & Lavender Flan

Spiced Black Cherry Compote

2012 Merlot, Napa Valley



*Tellicherry Pepper Crusted Tenderloin of Veal*

Golden Chanterelles, Roasted Veal Brodo

Violets, Black Truffle Butter Gnocchetti

2012 Syrah, Estate Vineyards, Napa Valley



*Cedar Smoked and Roasted Loin of Spring Lamb*

Cabernet~Cassis Demi, Candied Pearl Onions & Ramps

Rosemary Scented Baby Brussels Sprouts, Pommes Dauphine

2013 Cabernet Sauvignon, Estate Vineyards, Napa Valley



*"Coffee, Tea and Berries"*

Chocolate Espresso Torte with Jasmine Tea Sorbet

Three Berry Coulis, Chocolate Shavings, Ground Espresso Beans

Blueberry, Fragoli Strawberry and Blackberry Gelées

2013 Mountaineer Red Blend, Estate Vineyards, Napa Valley