

# tasting tuesdays

featuring dr. konstantin frank

18 august 2009

## menu

### antipasto trio

fresh figs, aged cheddar, dried salami

*2008 Salmon Run Pinot Grigio*

### grilled apricot, arugula & goat cheese

with toasted pine nut dressing

*2007 Salmon Run Riesling*

### seared breast of duck

with lavender and plum gastrique

*2008 Pinot Noir*

### stuffed tenderloin of beef

with leeks served with shitake mushroom  
bordelaise

*2006 Salmon Run Meritage*

*\*menu subjected to change*