



NORMAN VINEYARDS WINE DINNER

Monday, March 29, 2010

\$65 per person. Reservations only.

☞ cowboy caprese ☞

Sliced heirloom tomatoes, avocados, and lightly spiced mozzarella cheese drizzled with cilantro oil.

Norman Vineyards Chardonnay Reserve

☞ shrimp in a blanket ☞

Petite chili-rubbed shrimp, asparagus, and gorgonzola cheese baked together in a puff pastry.

Served with a chipotle honey.

Norman Vineyards No Nonsense Red

☞ (not your mother's) pork & beans ☞

Bourbon marinated pork tenderloin medallion, wrapped in maple bacon and grilled.

Served atop show-simmered pinto and kidney beans infused with ancho chili and fresh oregano.

Norman Vineyards Conquest Cabernet

☞ chicken-fried lamb chop ☞

Chicken-fried Lamb Chop with Lili's black pepper cream gravy and macaroni and cheese made from masa cilantro macaroni with a sauce of sharp white cheddar, hatch chili jack cheese and queso fresco.

Norman Vineyards Monster Zinfandel

☞ sweet endings ☞

Warm boca negra cake served with bourbon-simmered black cherries and espresso crème anglais.

Norman Vineyards Mephistopheles Zinfandel

