

THE SIERRA GRILLE

WGBY WINE DINNER

22 July 08

STARTER

with Veuve Clicquot Brut Gold Label 1999

~ Scallop with Lobster and Avocado ~

Pan-seared sea scallop on a potato griddlecake with lobster avocado sauce.

SALAD

with Aloise Lageder Pinot Grigio "Benefizium Porer" 2006

~ Duck with Beets ~

Fire-grilled boneless "Belini" marinated duck breast with gold & red beets with Montrechet goat cheese in toasted pecans on a bed of lightly dressed Arugula & Baby Spinach.

INTERMEZZO

with Bernard D'ochon Moulin a Vent Veille Vignes 2006

~ Wild Sausage Sampler~

Wild Boar sausage and Duck sausage with Mustard-Barbeque dipping sauce and shaved Manchego.

ENTRÉE

with Altamura Vineyards Napa Valley Cabernet 2003

~ Smoked Filet Mignon with Smoked Paprika Shrimp ~

Wine-barrel smoked Angus tenderloin with a Spanish Smoked Paprika marinated Jumbo Shrimp and a crimini-shiitake demi-glace, grilled asparagus and roasted mixed potatoes.

DESSERT

with Veuve Clicquot Brut Rose 1985

~ Pear Sorbet with Fresh Local Berries~