

Vina  Robles

**Vina Robles Wine Dinner – November 14, 2010**

**Course 1** – Creamy lobster and wild mushroom risotto with lychee and white truffle oil

*Vina Robles Sauvignon Blanc Jardine Vineyard – 2009*

**Course 2** – Roasted Autumn squash puree with applewood smoked bacon,  
Mexican chocolate, cinnamon – nutmeg crème fraiche

*Vina Robles White 4 Jardine Vineyard – 2009*

**Course 3** – Individual charcuterie pallet

*Vina Robles Petite Sirah Jardine Vineyard – 2008*

**Course 4** – Slow roasted pork osso bucco with baby root vegetables

*Vina Robles Syree 2006*

**Course 5** – Chocolate torte napoleon with crumbled mint meringue

*Vina Robles Mountain Road Reserve Cabernet Sauvignon – 2007*

*\$89 per person*

*Reservations Limited and Required*