

CALIFORNIA WINE & DINE

WITH CAMILLE SEGHEISIO & PAUL MOLLEMAN



Today's wine and food pairings are conceived by Tomasz Prange-Baczynski & Kai Schoenhals with Celebrity Chef Daniel Isberg and presented by Camille Seghesio, winemaker from Sonoma and Paul Molleman of the California Wine Institute



**2008 Winner Wine & Food
Noble Night
2008 Best Wine Bar runner up**

I: Lobster & Vanilla Cappuccino with Prawn Tempura

II: Octopus in Rice Paper with Mung Beans, Cilantro and Mint served with Citrus Dressing

III: California Olive-Oil Poached Monk Fish with Lime Beurre Blanc Sauce, Fava Bean Puree and Slow-Roasted Tomatoe

IV: Nori & Sesame Wrapped Salmon w Balsamic Teriyaki Sauce & Jasmine Rice Cake with Wasabi Drizzle

V: Beef Carpaccio with Rocket in Truffle Oil, Tomato, Parmesan & Artichoke Hearts

VI. Homemade Ravioli & Dijon Beef

VII: Pistaccio-Crusted Lamb Rackwith Foie Gras & Fig Sauce, Purple Potato Puree, Crispy Leek Julienne

VIII: Dark Chocolate Gateau with Cherry Chili Compote

I: Rancho Zabaco Dancing Bull Sauvignon Blanc 2006

II: Wente Vineyards Morning Fog Chardonnay

III: Marimar Torres Estate Chardonnay 2004

IV: Robert Mondavi Private Selection Pinot Noir 2007

V: Beringer Vineyards Cabernet Sauvignon 2005

VI. Francis Ford Coppola Presents Claret 2007

VII: Seghesio Vineyards Old Vine Zinfandel Sonoma 2004

VIII: Montevina Terra d' Oro Zinfandel