



GRACE

MARGERUM WINE DINNER

MONDAY MAY 8, 2006

7:00PM

AMUSE BOUCHE

HAMACHI WITH OYSTER MUSHROOMS AND MICROGREENS
HOUSE CURED SALMON CHIVE BLINIS WITH VANILLA CURED CHAR ROE
CRAB SALAD WITH MANGO GELÉE, SOY BEANS AND LEMON VINAIGRETTE

2005 Margerum Rosé

FIRST COURSE

SAUTÉED DAY BOAT SCALLOP WITH WHITE ASPARAGUS AND BLACK TRUFFLE VINAIGRETTE

2005 Margerum "Westerly Vineyard" Sauvignon Blanc

SECOND COURSE

LAVENDER & CHAMOMILE TEA SMOKED DUCK BREAST WITH FRISÉE, DRIED FRUIT CONFITURE AND HAZELNUT VINAIGRETTE

2005 Chuckker Cabernet Franc

THIRD COURSE

DUO OF AUSTRALIAN WAGU BEEF

GRILLED RIBEYE WITH HEARTS OF PALM, ARUGULA, GRILLED RED ONION AND RED WINE VINAIGRETTE

BRAISED CHEEKS WITH ANSON MILLS POLENTA, CASHEL BLUE AND PEA TENDRILS

2003 Margerum "Colson Canyon" Syrah

2004 Margerum "Black Oak" Syrah

FOURTH COURSE

SELECTION OF CHEESES

DESSERT

FROMAGE BLANC CHEESECAKE WITH MINT GRANITA AND STRAWBERRY COMPOTE

PETITS FOURS

\$100 PER PERSON

exclusive of tax & gratuity

PLEASE CALL 323 934 4400 TO RESERVE

SEATING IS LIMITED TO 60 GUESTS