

# *Tim's Supper Club*

At the Jackalope Grill

*presents*

## *An Evening with Patricia Green*

### *Menu*

#### *Amuse Bouche*

*pheasant ravioli open-face, black pepper pasta, truffle vinaigrette*

☞ *Four Winds Pinot Noir 2009*

#### *Pan-Seared New Zealand King Salmon*

*Israeli couscous, pinot noir reduction sauce*

☞ *Estate Old Vine Pinot Noir 2009*

#### *Purée of Root Vegetable Soup*

*butternut squash, carrot, rutabaga and turnip  
finished with shitake mushroom marmalade*

☞ *Four Winds Chardonnay 2008*

#### *Duck Four Ways*

*seared breast, eof gras torchon, drummies and duck confit with smoked beets*

☞ *2003 Estate Vineyard Etzel Block & Estate Vineyard Etzel Block Pinot Noir 2007*

#### *Selection of Cheeses*

*selection including blue veined & brie with fresh fruit and toasts*

☞ *Eason Vineyard Pinot Noir 2000*

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*Day & time: Wednesday, March 30, 2011, dinner begins @ 6:00 Wines have been paired for this event by Patricia Green and feature both current releases and selections from her wine library. Some wines will be poured from magnums! Dinner and wines: \$90. Reservations are required.*

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