



**Carlton Cellars Connoisseurs Club  
Winemakers' Dinner**

March 20, 2010

**first course**

**charcuterie board**

salmon gravlax with grapefruit, basil and edamame purée  
smoked trout and cucumber salad with dill vinaigrette  
duck rillettes with marionberry jam

seared house smoked-pork and beef chorizo with sunny side up quail egg

**second course**

grilled bacon-wrapped dates with goat cheese, granny smith apple, arugula and toasted almonds

**entrée**

grilled quail with blue cheese gnocchi, pork confit, spinach, english peas and red wine reduction

**dessert**

caramelized pear and almond bread pudding with white chocolate and almond milk granité

**METROVINO**

Executive Chef Gregory Denton - Chef de Cuisine Gabrielle Quiñónez