

# MainStreet

## BISTRO & BAKERY

### Wine Dinner

July 26, 2010 ✦ Cocktails & Passed Hors  
d'oeuvres at 7:00 PM & Dinner at 7:30 PM

SPECIAL GUEST SPEAKER:

**Bill Rich, Glazer's Distributors**

\$55 PER PERSON, ALL INCLUSIVE

# GUENOC



#### FIRST COURSE ✦ *hors d'oeuvres*

TUNA TARTAR: Fresh sashimi tuna diced and mixed with chives, avocado, red onion, shallot and parsley, served in a fillo cup and topped with a wasabi creme fraiche.

MINI CRAB CAKES: Delectable bite-sized crab cakes with remoulade.

PISALADIERE: Mini pizza topped with caramelized onion, olive and anchovy.

WINE: *Guenoc Pinot Grigio, California 2009*

#### SECOND COURSE ✦ *poisson*

NORWEGIAN SMOKED SALMON NAPOLEON layered with avocado and home grown tomatoes. topped with wasabi caviar.

WINE: *Guenoc Chardonnay, Lake County 2008*

#### THIRD COURSE ✦ *boeuf*

BEEF SHORT RIBS served with greens and wild mushroom risotto.

WINE: *Guenoc Petite Sirah, Lake County 2007*

#### FOURTH COURSE ✦ *fromage*

CHEESE PLATE of Blue Cheese, Drunken Goat Cheese and Morbier, served with dry fruits and nuts.

WINE: *Guenoc Victorian Claret, North Coast 2007*

#### FIFTH COURSE ✦ *Dessert*

WARM LAVA CAKE with a warm cassis center served with Driscoll Strawberries topped with fresh cracked pepper and 25 year old balsamic vinegar.

WINE: *Guenoc Lake County Cabernet Sauvignon 2007*