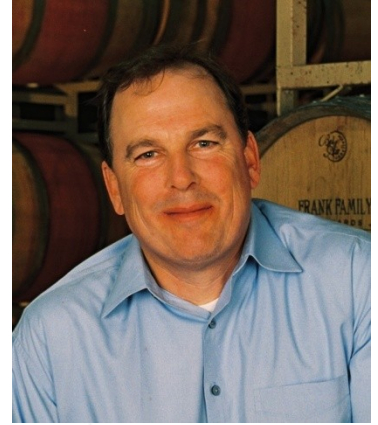


An Evening with Frank Family Vineyards

THE BARREL ROOM WELCOMES WINEMAKER TODD GRAFF
FOR AN EVENING OF FOOD AND FINE WINE.
THURSDAY, JANUARY 21, 2010 AT 6:30PM



Starter

Combo Crostini

FOCCACIO PERFECTLY TOASTED, SERVED WITH THINLY SLICED BEEF STRIPS,
SAVORY AND SLIGHTLY SPICY BROWN SAUCE, CHOPPED TOMATOES AND PESTO.
SPARKLING BRUT '97

Salad

La Jolla Salad

SEASONAL GREENS TOSSED WITH FRESH BERRIES AND RASPBERRY VINAIGRETTE.
CHARDONNAY '07

Selection of Entrée

Salmon in a Blanket

FRESH ATLANTIC SALMON, SEASONED WITH A BLEND OF DIJON MUSTARD, GARLIC AND WHITE WINE
WRAPPED IN A LIGHT PASTRY, BAKED GOLDEN BROWN AND SERVED WITH A LIGHT CREAM SAUCE

Savory Short Ribs

SUCCULENT SHORT RIBS, SLOW-COOKED TO FALL-OFF-THE-BONE TENDERNESS,
TOPPED WITH A RICH RED WINE REDUCTION SAUCE

Side Dishes

ENTREES SERVED WITH BROCCOLINI AND RISOTTO WITH PANCETTA, GREEN PEAS AND PARMESAN.

Entrée Wine Pairing Choices:

CHARDONNAY '07, PINOT NOIR '08 OR ZINFANDEL '07

Dessert

Winter Pear Raft

PUFF PASTRY FILLED WITH VANILLA PUDDING, TOPPED WITH A SWEET PEAR;
SERVED WARM, A LA MODE.
ZINFANDEL PORT N.V.

Artisan Cheese Course

A SPECIAL FINAL TREAT. NOORD HOLLANDER, 4-YEAR AGED GOUDA TANGY & CRUNCHY
WITH BUTTERSCOTCH FINISH AND HOOK'S 10-YEAR CHEDDAR SHARP & ASSERTIVE,
MOIST & CRUNCHY

RUTHERFORD RESERVE CABERNET SAUVIGNON MAGNUM '00

\$75 PER GUEST, TAX AND GRATUITY INCLUDED
PLEASE CALL US, 858-673-7512, TO RESERVE YOUR PLACE
16765 Bernardo Center Dr, San Diego CA 92128