



WINEMAKER TODD GRAFF

Frank Family Winemaker Dinner

June 17, 2010 - Reception 6:30 p.m. - Dinner 7:00 pm

----- TRAY PASSED HOR D'OEUVRES -----

BACON WRAPPED SHRIMP

Tiger shrimp wrapped in turkey bacon, oven roasted and served hot topped with avocado raita.

SPICY EGGPLANT CANAPES

Marinated cubes of oven roasted eggplant served on lotus chips

Sparkling Brut '07

----- SECOND COURSE -----

BABY GREENS WITH CANDIED PECAN SALAD

Organic baby greens tossed in balsamic and honey-pepper reduction, served with avocado & candied pecan nuts.

Chardonnay '08

----- THIRD COURSE -----

CHICKEN TIKKA PIZZA

Thin crusted naan bread pizza with pickled eggplant spreads, topped with sundried tomatoes and tandoori roasted chicken cubes.

OR

MUSHROOM-N-CHEESE PIZZA

Thin crusted naan bread pizza with pickled eggplant spreads, topped with shiitake mushrooms, buffalo mozzarella & sundried tomatoes.

Pinot Noir '08

----- FOURTH COURSE -----

TANDOORI LAMB CHOPS

New Zealand lamb chops marinated with ginger, garlic and exotic spices, bar-be-cued and served with roasted garlic mashed potatoes and organic baby beets.

OR

MASALA GRILLED TOFU

Chunks of soft tofu marinated with spices and a touch of yogurt, grilled and served on a bed of yogurt rice with okra.

Cabernet Sauvignon '06

----- FIFTH COURSE -----

CHOCOLATE CAKE

Zabaglione and wild berry layered chocolate cake soaked in cherry syrup, served with strawberries and tender coconut ice-cream.

Zinfandel Port

\$75.00 per person exclusive of tax & tip

50 North La Cienega Blvd. Beverly Hills, CA 90211

Reservations: 310 652 3894