

WildFox is Proud to be Featuring:

Frank Family Vineyards-Wine Dinner

Wednesday Oct. 21, 2009

Wine and Passed Appetizers 5:30

Dinner Seating 6:30

Host: Edward Skupien



WILDFOX

MESQUITE FIRED KITCHEN

First Course

Red California Abalone Bisque

Fried artichoke hearts, black northern truffle shavings

1997 Signature Brut

Second Course

Miso Crusted Hawaiian Walu

Thai fried lavender noodles, summer vegetable batons, and green curry coconut sauce

2007 Chardonnay, Napa Valley

Third Course

Baked Star Farms Wisconsin Quail

Stuffed with Zatarian's wild grains, Braised bacon & Australian black char, Creole mustard emulsion

2006 Zinfandel, Napa Valley

Fourth Course

Fried Ancho Chili Chocolate Wontons

Vanilla Anglaise, raspberry puree

Zinfandel Port, Napa Valley

*We hope you will join us for this special event.
Chef Munther has personally created these dishes
to pair with Frank Family's incredible wines.
Host Ed Skupien from Frank Family Vineyards
will be on hand to discuss the wines and winery.*

Please call for reservations (415) 883-9125

\$75.00 per person +tax & gratuity.

**225 Alameda Del Prado
Novato, Ca 94949**