



WINEMAKER TODD GRAFF

## Frank Family Winemaker Dinner

April 27, 2010 - Reception 6:30 p.m. - Dinner 7:00 pm

### First Course - Dueling Oysters

Kumiai and Belon oysters, tricolor caviar of red pepper, cucumber and passion fruit, served over smoking squid ink ice.

Frank Family 1997 Brut.

### Second Course - Salt & Sweet

Asian pear stuffed fresh Maine Scallops in the shell, citrus foam and scallop roe-vanilla bean beurre blanc.

Frank Family 2008 Chardonnay.

### Third Course - Stained Glass Sushi

Blue Fin Tuna, cucumber, sweet pickled baby vegetables and cherry foam.

Frank Family 2008 Pinot Noir.

### Intermezzo - Ying & Yang

Reversed Myer Lemon and Thai basil sorbet.

### Fourth Course - The Proper Rib

Frank Family Zinfandel braised beef short rib, baby vegetable trio, wildflower honey roasted garlic mashed red skin potato.

Frank Family 2007 Zinfandel.

### Fifth Course - Napa Valley Lollipop

Pecan crusted New Zealand lamb lollipop, Frank Family Cabernet reduction, wild rocket salad in potato nest, blueberry citronette.

Frank Family 2006 Cabernet Sauvignon.

### Dessert

Our Chef would like to surprise you with a unique dessert.

Served with Frank Family NV Port.

Some items may change due to availability the day of the event.

795 J Street (between 7th Ave & 8th Ave) San Diego 92101

**\$59 + tax & gratuity**

To make a reservation, please call Wine Steals East Village at 619-255-7452 or email us at [eastvillage@winestealssd.com](mailto:eastvillage@winestealssd.com). We will need a credit card to hold the reservation