

# BOUCHAINE

## WINEMAKER DINNER



### GUEST SPEAKER

*Greg Gauthier*

SUNDAY

JANUARY 29, 2012

6 P.M.

\$69

*Caffé Gelato*  
RESTAURANT  
+ CATERING

90 East Main Street, Newark, Delaware

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### MENU

#### RECEPTION

*Bouchaine Carneros Pinot Gris*

#### APPETIZER

Pork Conserva served with roasted parsnip and butternut squash puree; cider agro dolce; candied butternut squash seeds; crispy fried parsnip batons and an aged balsamic vinegar drizzle

#### SMALL PLATE

House crafted lobster ravioli served with a sautéed rock shrimp and vodka tomato-cream sauce; with oven dried roma tomatoes, basil oil and micro greens

*Bouchaine Carneros Estate Chardonnay*

#### SALAD

roasted pear and arugula salad; ricotta salata; sherry macerated raisins; vanilla-sherry vinaigrette; Marcona almonds; shaved red onions; crispy pancetta and brioche croutons

*Bouchaine Carneros Pinot Noir*

#### INTERMEZZO-

Pomegranate sorbetto

#### ENTRÉE

Lemon and fennel brined, butter braised giannone chicken; pork sausage jus lie; lyonnaise potatoes; orange braised fennel with kalamata olives; wilted watercress with blood oranges; blood orange syrup and chervil for garnish

*Bouchaine Carneros Pinot Meunier*

#### DESSERT

Chocolate-Hazelnut panforte  
with espresso whipped cream