

MORELS



• FRENCH STEAKHOUSE & BISTRO •

Winemakers Dinner

*Featuring John Holdredge of Holdredge Wines,
David Long from David Arthur Vineyards & Brian Harlan from Dr. Loosen*

*Spoon Burratta with Cherry Tomatoes and Vincotto
Lamb Chops with Honey Balsamic and Rosemary
2007 Dr. Loosen Estate Riesling Kabinett 'Blue Slate'*

*Bibb Lettuce and Crab Salad
with Orange and Tarragon Vinaigrette
2007 Dr. Loosen Wehlener Sonnenuhr Riesling Spatlese*

*Roasted Maple Leaf Duck Breast
Quince Phyllo Napoleon, Baby Frisee,
and Blood Orange "Gastrique" Sauce
Holdredge 2007 Russian River Pinot Noir Bucher Vineyard*

*Snake River Farms American Wagyu New York - 3 oz
Prime Dry Aged New York - 3 oz
David Arthur Cabernet 2004*

*Housemade Macaroons
and Seasonal Jams
2006 Dr. Loosen Estate Riesling BA*

*\$150 Per Person
Plus Tax and Service Fee
\$100 of Proceeds Donated to Keep Memory Alive*