



## November 2012 Monday Night Chef's Table

Monday, November 12th:  
Arrowood Vineyards

### Menu

#### **Seared Sea Scallop**

roasted baby radish + golden pepper butter

Chardonnay 2009 Sonoma County



#### **Crisp Goat Cheese Salad**

lolla rosa + blood orange vinaigrette

Syrah "Saralee's Vineyard" 2006



#### **Herb Roasted Loin of Venison**

sweet potato au gratin, blue lake beans + huckleberry thyme jus

Cabernet Sauvignon 2008 Sonoma County



#### **Bosc Pear Financier**

meyer lemon Sorbet

Russian River Late Harvest White Riesling 2007



## October 2012 Monday Night Chef's Table

Monday, October 15th:  
Raymond Vineyards

### Menu

#### **Blue Cheese Tortellini**

roast pumpkin, mission figs, walnuts  
+ balsamic butter

Sauvignon Blanc "Reserve Selection" 2010



#### **Grilled Corn Flan,**

baby greens, crisp tortillas + red pepper vinaigrette

Chardonnay "Reserve Selection" 2011



#### **Oven Roasted Beef Tenderloin**

wild mushroom risotto, watercress + lemon

Merlot "Reserve Selection" 2008

Cabernet Sauvignon "R Collection" 2010



#### **Apple Run Cake**

salted caramel ice cream



## September 2012 Monday Night Chef's Table

Monday, September 17th:  
SanTan Brewing Company

### Menu

#### **Maryland Blue Crab Cake**

pear salad + toasted coriander aioli

Hefeweizen



#### **Autumn Mushroom Salad**

acorn squash, brussels sprouts + wild arugula

Devils Ale



#### **Braised Beef Short Rib**

red cabbage, crisp parsnips + caramelized apple glaze

Hope Shock IPA



#### **Sticky Toffee Pudding**

vanilla custard

Count Hopula Blood Red IPA



## August 2012 Monday Night Chef's Table

Monday, August 16th:  
Matanzas Creek

### Menu

#### **Butternut Squash Tortellini**

roasted eggplant, tasso ham + basil butter

Sauvignon Blanc 2011



#### **Lacinato Kale Salad**

seared peaches, feta cheese + bacon vinaigrette

Chardonnay 2009



#### **Roasted Skuna Bay Salmon**

whole grain mustard & sage crust + black garbanzo bean stew

Syrah 2005

Merlot 2006



#### **Pecan Crusted Bread Pudding**

vanilla ice cream + rum butter



## July 2012 Monday Night Chef's Table

Monday, July 16th:  
Frogs Leap

### Menu

**Pan-Seared Diver Scallop**  
creamed sweet corn + fava beans

Sauvignon Blanc Rutherford 2011



**Grilled Summer Squash**  
heirloom tomato confit, lemon vinaigrette,  
toasted pine nuts + goat cheese

Chardonnay Napa Valley 2010



**Herb Roasted Buffalo Striploin**  
shiitake onion marmalade, asparagus + roasted garlic mashed potatoes

Merlot Rutherford 2009

Cabernet Sauvignon Napa Valley 2009



**Strawberry Shortcake**



## June 2012 Monday Night Chef's Table

Monday, June 25th:  
Kim Crawford Winery

### Menu

#### **Seared Hamachi**

blue corn griddle cake, avocado + yuzu marinated vegetables

Marlborough Sauvignon Blanc 2011

Sauvignon Blanc SP "Spitfire" 2011



#### **Crispy Ipswich Clams**

baby cucumbers, violet scallions + basil vinaigrette

Chardonnay "Unoaked" 2011



#### **Roasted Beef Tenderloin**

orange braised fennel, pan-roasted shiitakes + anna potatoes

Pinot Noir 2010



#### **Port Poached Pear**

vanilla bean ice cream + rainier cherries



## May 2012 Monday Night Chef's Table

Monday, May 21st:  
Gainey Vineyards

### Menu

#### **Baked Deep Water Snapper**

coriander, coconut + spicy peanut sauce

Riesling "Santa Ynez Vally" 2009



#### **Braised Mushroom and Leek Salad**

tepary beans + roasted bell peppers

Chardonnay "Sta. Rita Hills" 2009



#### **Herb Roasted Lamb Chop**

goat cheese tortellini, washington cherries +  
thyme-scented summer squash

Pinot Noir "Sta. Rita Hills" 2009

Merlot "Santa Ynez Valley" 2007



#### **Peach Bread Pudding**

blackberry sabayon



## April 2012 Monday Night Chef's Table

Monday, April 23rd:  
Franciscan Estate Wines

### Menu

#### **Chili Seared Scallop**

caramelized zefa fennel, spring peas + tangerine butter

Sauvignon Blanc 2012



#### **Roasted Beet and Goat Cheese Salad**

arugula, heirloom tomatoes + basil vinaigrette

Chardonnay, Cameros Estate 2010



#### **Grilled Venison Loin**

purple potato puree, roasted baby carrots, stewed lincoln leeks + danjou  
pear jus

Merlot 2008  
Cabernet Sauvignon 2009



#### **Peach Tart**

meyer lemon cream



## March 2012 Monday Night Chef's Table

Monday, March 26th:  
Chateau Ste. Michelle

### Menu

#### **Saffron Risotto**

peas + chanterelle mushrooms

Horse Heaven Sauvignon Blanc



#### **Asparagus Salad**

Duncan's wild arugula, chopped egg + black truffle vinaigrette

Indian Wells Chardonnay



#### **Duck Three Ways**

cured breast, tender cutlet, leg confit with squash risotto, herb roasted  
campari tomatoes + spring greens

Columbia Valley Merlot



#### **Chocolate Peanut Butter Decadence**

vanilla bean anglaise

Indian Wells Merlot



## February 2012 Monday Night Chef's Table

Monday, February 27th:  
The Wines of Moët Hennessey

### Menu

#### **Seared Diver Scallop**

warm orange braised fennel, meyer lemon oil + tuscan kale

Chateau De Sancerre



#### **Lamb Salad**

baby arugula, pine nuts, (Rouge et Noir) petite dejeuner  
+ razz cherry vinaigrette

Terrazas Reserva Malbec Mendoza, Argentina



#### **Slow Roasted New York Strip**

fingerling potatoes + white asparagus

Casa Lapostolle "Cuvee Alexandre" Cabernet Sauvignon, Colchagua Valley;  
Chile

Newton "red Label" Cabernet Sauvignon, Spring Mountain



#### **Chocolate Truffle Cake**



## January 2012 Monday Night Chef's Table

Monday, January 16th:  
Bonny Doon Winery

### Menu

#### **Stewed Oysters**

parsnip, tomato pan roast  
with buttered brioche croutons

Ca' del Solo Estate, Albariño 2009



#### **Wild Mushroom and Goat Cheese Tart**

pecans, petit greens, pecorino romano  
+ roasted garlic vinaigrette

Central Coast, Syrah 2007



#### **Surf & Turf**

braised beef short rib and bacon wrapped monkfish,  
kabocha squash puree + gingered savoy cabbage

Contra Old Vine Field Blend 2009



#### **Meyer Lemon and Hazelnut Torte**

raspberry coulis

Le Vol Des Anges, Roussanne 2007



## December 2011 Monday Night Chef's Table

Monday, December 12th:

Henriot

Menu

**Butternut Squash Blini**

maple cream fraiche + bacon-infused trout roe

Henriot Rose NV



**Main Lobster**

sprouts, crisp parsnips + avocado dressing

Henriot Souverain Brut NV



**Roast Tenderloin of Beef**

braised mustard greens, glazed cipollini onions + slow-roasted turnips  
and mushrooms

Henriot Millesime Brut 1998



**Huckleberry Crème Brulee**

chantilly cream + clementine shortbread

Greytini