

## Upcoming Wine Dinner



**Stonehedge Inn & Spa Winemaker Dinner**  
**Featuring Neil Bernardi, Winemaker**  
**Duckhorn Vineyards**  
**Monday, January 30, 2012**

*Trout Grenoblaise, Satsuma Mandarins, Caper Berry, Parsnip Puree*  
2009 Migration Chardonnay, Russian River valley

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*Scallion Stuffed Duck Leg, Yuzu Marmalade Glaze,*  
*5 Spice Lotus Root Chips, Okinawan Sweet Potatoes*  
2008 Migration Pinot Noir, Anderson Valley

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*House Made Parpardelle, Wild Boar Ragu, Parmesan Reggiano*  
2008 Paraduxx

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*Roasted Hazelnut Crusted Rack of Lamb,*  
*Heirloom Carrots 2 Ways: Glazed and Custard*  
2006 Duckhorn Merlot, Three Palms Vineyard

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*Vermont Butter and Cream Aged Sharp Cheddar*  
2005 Duckhorn Napa Valley Red

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*Roasted Mango Crème Brulee and Pomegranate Sorbet*

\$105.00 per person

Executive Chef ~ Florent Boutet  
Chef de Cuisine ~ Brendan Pelley