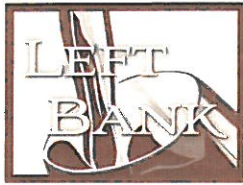


UPCOMING WINE DINNER



STONEHEDGE INN & SPA WINEMAKER DINNER
FEATURING BOB FOLEY, PROPRIETOR/WINEMAKER
ROBERT FOLEY VINEYARDS
MONDAY, JULY 26, 2010

STEAMED KING CRAB DUMPLING WITH CARROTS,
MARINATED SHIITAKE MUSHROOMS & LEEKS,
LIGHTLY SPICED GINGER SOY
2008 ROBERT FOLEY VINEYARDS, PINOT BLANC

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EGGPLANT LASAGNA
LAYERS OF PASTA AND EGGPLANT TOPPED WITH RAGOUT OF
KALAMATA OLIVES, CIPOLLINI ONIONS, SPICY MARINARA SAUCE
2008 ROBERT FOLEY VINEYARDS, CHARBONO

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C.A.B. BRAISED SHORT RIBS WITH PAPAS BRAVAS, SOY BROTH
2007 ROBERT FOLEY VINEYARDS, MERLOT

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COLORADO LAMB WELLINGTON WITH BRAISED ARTICHOKEs,
FAVA BEANS, CHARRED RED ONIONS, LAMB JUS AND
MINTED RICOTTA CHEESE
2007 ROBERT FOLEY VINEYARDS, PETITE SIRAH

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PECORINO ROMANO AND MANCHEGO
2007 ROBERT FOLEY VINEYARDS, CLARET

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PEACH CUSTARD TART WITH LAVENDER ICE CREAM

\$135.00 PER PERSON

EXECUTIVE CHEF ~ ALEJANDRO FACIO
EXECUTIVE SOUS CHEF ~ KLAUS RAERZEDER-MOISON