

DAMIANI WINE CELLARS VEGETARIAN WINE DINNER  
NOVEMBER 13, 2010

*First*

Olives

Roasted garlic spread

Local artisan cheeses and crackers

Butternut squash risotto buttons

∞ paired with ∞

**2007 Sparkling Brut**

*Second*

French Lentil Soup

Fat Boy bakery olive bread

∞ paired with ∞

**2009 Syrah**

*Third*

Composed Salad (Bed of dressed lettuce, arugula, tarragon, chic peas, radishes,  
and toasted hazelnuts (with an option of feta cheese))

Golden Beets and fresh dill salad

∞ paired with ∞

**2009 Sauvignon Blanc**

*Fourth*

Fall Parsnip & Leek Tart/ Vegan option--tofu quiche with parsnips & leeks

Garlic greens

∞ paired with ∞

**2008 Barrel Select Cabernet Sauvignon**

*Dessert*

Pears, Plus and Chocolate Confection by guest celebrity chefs

∞ paired with ∞

**2008 Barrel Select Cabernet Franc and/or 2009 Semi-dry Riesling**

Coffee and tea