

*Savor the Central Coast
Dinner in the Vines
October 2, 2010*

*Tolosa Winery
&
Corner View Restaurant & Bar*

*Appetizers on the Patio
2008 No Oak Chardonnay*

*Ahi Poke Wontons
Chevre Gougeres
Mano de Leon Scallop Carpaccio
with Saffron Blood Orange Granita*

*Intermezzo
Peacock Farms Gazpacho*

*First Course
2007 569 Chardonnay*

*Dungeness Crab and Roasted Corn Salad with Bibb Lettuce
Pumpkin Chardonnay Vinaigrette*

*Second Course
2007 1772 Pinot Noir
Boned California Quail Stuffed with Pancetta, Quinoa & Wild Mushrooms
served with Roasted Shallot-Cipollini Rosemary Reduction*

*Third Course
2007 Salaal Blend*

Charter Oaks Lamb Chop with Fresh Fall Bean Cassoulet

*Dessert
2009 Legacy Viognier*

Almond Fig Mascarpone Tart with Honey Lavender Ice Cream