

# L'ESPALIER

WELCOMES  
RIDGE MONTE BELLO WINEMAKER  
ERIC BAUGHER

Monday, July 12, 2010

2007 RIDGE, "SANTA CRUZ ESTATE", CHARDONNAY  
Seared diver scallops with parmesan grits, preserved lemon and arugula; Osetra caviar

2007 RIDGE, "SANTA CRUZ ESTATE", MERITAGE  
Tea-smoked duck breast with black quinoa, cherries and foie gras emulsion

2000 RIDGE, "MONTE BELLO", MERITAGE  
Lamb and foraged mushroom roulade; eggplant caviar and anise hyssop jelly

1999 RIDGE, "MONTE BELLO", MERITAGE  
Dry-aged beef rib-eye with pommes sarladaises and kale; lobster butter and black truffle

2007 RIDGE, "GEYSERVILLE", ZINFANDEL  
Grand Fromage

Intermezzo

Grand Dessert

COFFEE & TEAS, PETITS FOURS