

Charles Krug

PETER MONDAVI FAMILY

Wine Makers Dinner at The Historic Elk Mountain Hotel

June 17th & 18th 2011

PEAR WITH AMERICAN SPECK & FRESH MINT

2010 Charles Krug Sauvignon Blanc

Our signature style Sauvignon Blanc with a eclectic array of fresh aromas giving the wine a beautiful bouquet of honeydew, peach skin, lemon grass and pear. Flavors of stone fruit and apricot balance seamlessly for a vibrant texture and crisp acidity. Just a hint of minerality rounds out the finish of this refreshing wine.



LOBSTER & HALIBUT PURSE WITH LOBSTER SABAYON

2009 Charles Krug Chardonnay Carneros

The first hint of pear nectar in our Peter Mondavi Family Chardonnay expands to aromas of brown sugar and butterscotch then segues into flavors of lemon zest, guava and chewy apricot. Firm mineral undertones embrace crisp, alive acidity for the finely balanced and elegant wine.



CUCUMBER SORBET

PHEASANT & WILD MUSHROOM CRUSTADE

2008 Charles Krug Pinot Noir Carneros

An elegant example of Carneros Pinot Noir: lively, inviting and well balanced. Scents of strawberry, ripe plum and black cherry deliver consistent fruit flavors. Toasty oak and velvety tannins lead to a long finish...and a lasting impression.



MEDALLION OF VENISON OR FILLET OF ANGUS STEAK

Served with Pink peppercorn Butter, Potato Beignets & Coriander Scented Carrot Puree

2006 Charles Krug Vintage Selection Cabernet Sauvignon

The CK flagship Vintage Selection Cabernet Sauvignon has been crafted only when the vintage is optimum. This blend exhibits aromas of black pepper, barrel spice and orange peel while soft supple tannins are married with ripe cherry and rich plum flavors.



CHOCOLATE SOUFLÉ AHA!

Served with Bitter Chocolate Ice Cream & Toasted Coconut

Limited Release Zinfandel Port Lot XIV

Lot XIV Zinfandel Port is an age-worthy wine rich in history yet full of youthful vigor.

COFFEE & PISTACHIO LEMON BISCOTTI

\$99

TAXES & GRATUITIES NOT INCLUDED

