



## *Knights of the Vine Menu*

### *Charles Krug Sauvignon Blanc 2008*

(VIBRANT FRUIT FLAVORS, PEAR NECTAR, PINK GRAPEFRUIT AND PINEAPPLE)

POTTED SHRIMP AND TOAST POINTS



CHILLED MELON & CHAMPAGNE SOUP  
WITH GINGER & MINT



SUMMER SALAD  
SERVED WITH A HERB VINAIGRETTE



### *Charles Krug Pinot Noir 2007*

(FRESH RIPE CHERRY FLAVORS, CLOVES AND CARAMEL)

GRILLED PORK ROULADES  
WITH APRICOTS & RICE TIMBALE

OR

SAUTÉED BEEF MEDALLIONS  
WITH PORT WINE SAUCE & HORSERADISH DUCHESSE POTATOES

OR

PAN SEARED FILET OF HALIBUT  
WITH GOLDEN PEPPER SAUCE & FINGERLING POTATOES



### *Charles Krug Lot XII Zinfandel Port*

(12 VINTAGES CREATING A SEDUCTIVE HISTORY OF KRUG PORT WITH STRONG CHOCOLATE NOTES)

VICTORIAN ALMOND CREAM AND RASPBERRY TART



COFFEE & SPECULOOS