

## Reverie 2012 Home Wine Dinners

### Pouring Wines and Sample Dinner Menus

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<b>Appetizers</b>	<b>2009 A.S. Kiken – a red blend of Bordelaise varietals and Tempranillo</b>
	<b>&amp;</b>
	<b>2008 Cabernet Franc</b>
<b>Course 1</b>	<b>2009 Cabernet Franc</b>
<b>Course 2</b>	<b>2007 Cabernet Sauvignon</b>
<b>Course 3</b>	<b>2008 Cabernet Sauvignon</b>
<b>Dessert</b>	<b>2009 Special Reserve Cabernet Sauvignon</b>

Please note: The order of pouring wines will not change. The first two wines will be served with appetizers, the next three wines with your dinner, and the last wine.....with your dessert course. Our Bordeaux styled red wines are big, bold, and elegant.....so your menu should include items with intense, bold, savory flavors. And, even though the Special Reserve is not considered a “dessert wine”....it goes wonderfully with intense dark chocolate, espresso, or dark cherry/berry flavors. We are sorry, but we cannot send sample wines to your chefs for tasting/pairing purposes, but as you make decisions regarding a menu, keep in mind - pairing our wine is not as difficult as you first might think. Our suggestion – think rich flavors.....you might want to try soups versus salads, choose beef and lamb rather than fish or chicken, include some sauces, gravies, and aged cheese.....and we are sure you will have a successful dinner menu.

We have included several menus from successful dinners for you to get some ideas. Enjoy!

#### *Sample Menu # 1*

*Appetizers - Wild mushroom soup, portobello crisp, white truffle oil, Cabernet reduction, Braised short rib tea sandwiches, port/fig compound butter, julienned carrot, broccoli and apple blue cheese slaw*

*Course 1 - Crispy prosciutto ham and spinach salad, cranberry vinaigrette, roasted red peppers, toasted pine nuts, and savory goat cheese*

*Course 2 - Chipotle chili and cocoa rubbed NY strip, sweet potato puree, port, cranberry, and caramelized onion reduction*

*Course 3 - Cabernet braised lamb shank set atop a rustic, smoked tomato sauce, ravioli with asiago, goat, and ricotta cheeses infused with shallots, rosemary, thyme*

*Dessert Course - Homemade espresso, semi-sweet chocolate stout ice cream*

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### Pouring Wines and Sample Dinner Menus - Continued

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#### Sample Menu # 2

*Appetizers* - Roasted tomato and scallion crostini, a variety of artisan cheeses

*Course 1* - Pork belly, vinegar slaw, BBQ, crispy jalapeño

*Course 2* - Beef tenderloin with smoked potato gratin

*Course 3* - Beef short ribs, polenta, frizzled leeks

*Dessert Course* - Grandmother's chocolate cake, cherry coulis and pistachio

#### Sample Menu # 3

*Appetizers* - Braised lamb samosas, raita sauce; mini, twice-baked potatoes, bacon, chive crème fraîche; crabmeat hush puppies; toasted brie canapés, apple butter, pecans

*Course 1* - Spicy roasted pepper and heirloom tomato soup with crisp cheesy croutons; baby lettuces, port poached pear, gorgonzola, apple, and candied pecans

*Course 2* - Seared ahi tuna, braised cabbage, honey-glazed turnips, heirloom carrots, mandarin butter

*Course 3* - Short ribs au jus, bacon polenta, wild mushroom ragout

*Dessert Course* - Red velvet cake, vanilla macerated berries and ice cream

#### Sample Menu # 4

*Appetizers* - Double cream Havarti w/ seasoned crackers; Myer lemon seafood salad; tarragon-capered deviled eggs

*Course 1* - Lamb chops with chimichurri arugula sauce, braised pear chutney, maytag bleu, croutes, smoked mussels wrapped in baby spinach, fresh horseradish

*Course 2* - Asian beef short ribs with diakon slaw lettuce cups, stuffed dates with almond and manchego cheese wrapped in apple wood bacon, butternut squash soup with cocoa nib cream

*Course 3* - Grilled skirt steak, Camembert cheese in puffed pastry, berry melba, sun choke puree, sesame miso, mushroom, shrimp filled phyllo

*Dessert Course* - Bittersweet chocolate chunk cookies, blackberry Cabernet sorbet shakes, chocolate-cherry French toast with white chocolate sauce and vanilla bean whipped cream, and an assortment of artisan chocolates