

# VILLA CREEK

HOSPICE DU RHONE

## SOMMS GONE WILDER

RICHARD BETTS, M.S.- BETTS & SCHOLL

CRIS CHERRY -VILLA CREEK CELLARS

JOHN LANCASTER & ROB PERKINS-

SKYLARK

FRIDAY, MAY 1, 2009

\$125/ PERSON, ALL INCLUSIVE

### Reception

Chefs selection

Paired with Appropriate Wines

### 1st Course

A Study of House Made Charcuterie  
Duck Sausage and Huckleberry Compote,  
Rabbit Terrine and Apricot Mustard,  
Jamon and Aged Balsamic Vinegar  
Frisee with Ramp Vinaigrette

*Skylark, Las Aves, Mendocino, 2007*

### 2nd course

Stuffed Piquillo Gemini  
One with Chorizo, Quinoa and Vegetables  
The Other with Potato Bacalao Brandade  
Fresh Tomato Sauce and Basil Vinaigrette

*World Premier Wine, TBA*

### 3rd course

Braised Venison Osso Bucco  
Polenta Gratin, Lingonberry Demi Glace  
Sauteed Broccoli Rabe and Buddha's Hand  
Gremolata

*Villa Creek, Bête Noire, Paso Robles, 2005*

### 4th Course

Quail Granada  
Dried Cherry and Fennel Stuffing  
Green Olive, Citrus, and fennel Salad  
*Betts & Scholls, OG Grenache, McClaren Vale,  
2006*

### Dessert

Trio of Squares  
Grenache and Blackberry Gele  
Dark Chocolate Ganache  
Lime Coconut Trifle