

SPECIAL THANKS TO:



AMERICA'S GRAND WINE ESTATE

LARRY STONE, GM & MASTER SOMMELIER

&



# WRIGHT'S

AT THE BILTMORE

THURSDAY-MARCH 4<sup>TH</sup>, 2010

## ~ RECEPTION ~

OXTAIL SPRING ROLLS WITH TOMATO & BACON JAM  
SEA URCHIN ARANCINI WITH PEPPER SAUCE  
LAMB LOLLIPOPS WITH ITALIAN SALSA VERDE  
BIG EYE TUNA TARTARE WITH WATERMELON &  
MICRO CILANTRO  
CURRIED CHICKEN "CANNOLI"  
GRILLED SOURDOUGH WITH WHIPPED CHICKPEAS &  
MARINATED OLIVES  
*2005 Rubicon Estate Cabernet Franc*

## ~ DINNER ~

AMUSE BOUCHE  
MELON "GAZPACHO"  
*Crispy Prosciutto, Smoked Salt*

## FIRST COURSE

SEARED MEDAI SNAPPER  
Chrysanthemum, Meyer Lemon  
*2007 Rubicon Estate Blancaneaux*

## SECOND COURSE

"DUCK, DUCK, GOOSE"  
Woodland Farms Duck, Gooseberry Vinaigrette  
*2005 Rubicon Estate Cask Cabernet Sauvignon*

## THIRD COURSE

6 HOUR DUCK FAT POACHED PRIME BEEF  
Heirloom Carrots, Pomegranate Jus  
*2005 Rubicon Estate Rubicon Cabernet*

## DESSERT

FOIE GRAS PANNA COTTA W/ PISTACHIO BRITTLE &  
COMPRESSED PINEAPPLE  
*2006 Rubicon Estate Edizione Pennino Zinfandel*