

# CARNEROS BISTRO & WINE BAR

## CHARLES CREEK VINEYARD SPRING WINEMAKER DINNER



### HORS D'OEUVRES

**WILD MUSHROOM FLATBREAD**  
CAMELIZED ONION, BRIE, ARUGULA

**BEAU SOLEIL OYSTERS**  
CHAMPAGNE-LEMON VERBENA MIGNONETTE

*2006 CHARLES CREEK CHARDONNAY "POR FAVOR"*  
*2006 CHARLES CREEK MUSCAT CANELLI "LA OCASION"*

### FIRST COURSE

**ROASTED BEET SALAD**  
MACHE, MACADAMIA VINAIGRETTE

*2005 CHARLES CREEK CHARDONNAY "LA SOPRESA"*

### ENTRÉE

**CK LAMB T-BONE**  
MEYER LEMON CAVATELLI, MORELS, FAVA BEANS, ENGLISH PEAS,  
MIRADERO-DRIED CHERRY GELEE

*2004 CHARLES CREEK CABERNET SAUVIGNON/MERLOT BLEND "MIRADERO"*

### CHEESE COURSE

**CYPRESS GROVE TRUFFLE TREMOR**  
TRUFFLE HONEY, HOUSEMADE CRACKERS, TRUFFLE SALT

*2005 CHARLES CREEK CABERNET SAUVIGNON "LAS PASIONES"*

### DESSERT

**MALT BALL TRIO**  
CHOCOLATE MALT SHAKE, CHERRY CRISP WITH MALT ICE CREAM,  
MALT BALL TRUFFLE

*CHARLES CREEK CHOCOLATE RASPBERRY "LA BOMBA"*

We are dedicated to using the highest quality, artisan ingredients from the local bounty of Sonoma  
Chef: Janine Falvo Sommelier: Christopher Sawyer Maitre D': Ryan Monahan