



CEÃGO

Earth Day Winemaker Dinner

**Winemaker Jim Fetzer
Executive Chef Drew Ison**

Saturday, April 17, 2010 – 6:00PM

Reception With Passed Hors D'oeuvres Representing
AFRICA, RUSSIA AND THE MIDDLE EAST
CEÃGO "Del Lago" SYRAH ROSE 2008

MEXICO

Jalapeno Bisque, Dungeness Crab, Spiny Lobster Tail, Cilantro Oil
CEÃGO "Kathleen's Vineyard" SAUVIGNON BLANC 2009

JAPAN

*Crispy Skin Wild Sockeye Salmon, "Gyoza" Tempura, Sweet Potato Purée,
Abi Tartar, Wasabi Greens, Sweet Ginger Soy Reduction*
CEÃGO "Del Lago" MUSCAT CANELLI 2009

FRANCE

*Roasted Quail, Caramelized Orange Bread Pudding, French Toast,
Hudson Valley Foie Gras, Sauce Matignon, Orange Molasses*
CEÃGO "Del Lago" CHARDONNAY 2007

UNITED STATES

Pulled BBQ Duck Confit Burger, Brioche Bun, Smoked Cole Slaw, French Fried Potato Salad
CEÃGO "Del Lago" CABERNET FRANC 2007

GERMANY

Banana German Chocolate Cake, Hazelnut Ice Cream Baked Apple Mousse
CEÃGO LATE HARVEST SEMILLON 2007

\$49.00 per person plus tax and gratuity. \$69.00 with Wine Tasting
Reservations held on an advance deposit only and limited to the first 50 persons.

Reservations 800-548-0513 or 707-937-0511

**Room and Dinner Package: Includes One Night in a Deluxe Garden Room
and Winemaker Dinner for Two, Includes Taxes and Gratuities \$299.00**

www.mendocinohotel.com - reservations@mendocinohotel.com

"Award of Excellence" by Wine Spectator Magazine, 2001-2009

"Victorian delights abound at this charming, period Mendocino Hotel and a
Californian menu that's right on the mark. Well worth the price" ZAGAT