

MENDOCINO HOTEL AND GARDEN SUITES

NAVARRO WINE DINNER

Saturday, November 7, 2009, 6 pm

Passed hors d'oeuvres Dungeness Crab and Local Mushrooms

~ First Course ~

Orange Cured Salmon Terrine, Citrus, Creme Fraiche, Tuile
Sauvignon Blanc, Navarro, 2007

~ Second Course ~

Butter Poached Lobster, Smoked Risotto, Bouillabaisse
Chardonnay Reserve, Navarro, 2007

~ Main Course ~

Olallieberry and Venison Loin Ragout "Liquid" Ravioli, Savory Crust
Syrah, Navarro, 2007

~ Dessert ~

Pineapple Beignet, Candy Cap Mushroom Nougat Glace'
Gerwurztraminer, Navarro, Late Harvest 2007

\$95.00 per person plus tax and gratuity. Reservations Held On An Advance Deposit
Only And Limited To The First 50 Persons.

Executive Chef : Joe Brown Food & Beverage Director: Fabien Duboueix

Overnight Accommodations

Special Rates: Receive A 15% Discount With Purchase Of Wine Dinner For Two. Good For
Friday and Saturday Nights. Add Thursday and Or Sunday Night To Your Reservation And
Receive A 50% Discount For Those Nights Only.

Reservations 800-548-0513 or 707-937-0511 www.mendocinohotel.com
reservations@mendocinohotel.com

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

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

Local, organic, biodynamic and sustainable products are selected when available.