

SIGNORELLO

VINEYARDS

KOBE & CABERNET
FRIDAY, JUNE 8, 2007

Presented by Executive Chef Beau MacMillan
elements Restaurant at Sanctuary Camelback Mountain
Paradise Valley, Arizona

HORS D'OEUVRES

Deconstructed Clam Chowder
fennel, potato and bacon

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Snake River Farms Beef and Blue Cheese Crostini
balsamic onion marmalade

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Green Onion and Sesame Biscuits
grafton cheddar and red pepper jelly

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Maine Lobster Summer Roll
mango, avocado and mint

1998 Signorello Vineyards Semillion

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SNAKE RIVER FARMS.

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Paradise Valley, Arizona

Featuring Snake River Farms
American Kobe beef and Kurobuta pork

MENU

Kurobuta Pork Slider
buddha bun, asian barbeque sauce and spicy pickle

1994 Signorello Vineyards Chardonnay *Founder's Reserve*



Carpaccio of Kobe Beef
with pickled mango, crisp vegetable salad and soy chili drizzle

1995 Signorello Vineyards Pinot Noir *Las Amigas*



Braised Kobe Beef Short Rib
salsify fondue and razz-cherry glaze

1993 Signorello Vineyards Cabernet Sauvignon *Founder's Reserve*



Grilled Kobe Beef Rib-eye Steak
morel mushrooms, fava bean hash, black truffle demi and sauce bearnaise

1992 Signorello Vineyards Cabernet Sauvignon *Founder's Reserve*



Bittersweet Chocolate Torte
buttermilk ice cream

1997 Signorello Vineyards Padrone

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