



ENOTECA  
SIGNORELLO

**2008 SETA, ESTATE**

60% SEMILLON, 40% SAUVIGNON BLANC

**2008 CHARDONNAY, *Vieilles Vignes* ESTATE**

100% CHARDONNAY

***SNAKE RIVER FARMS KOBE WAGYU BEEF TENDERLOIN  
CARPACCIO***

FRISEE, ROASTED BEETS, BLOOD ORANGE SUPREMES, AND HAZEL NUTS

***DUNGENESS CRAB AND HERBED GNOCCHI***

BEURRE NOISETTE, CONFIT OF MEYER LEMON ZEST, ROASTED PEPPER FOAM



**2007 ZINFANDEL, *LUVISI VINEYARD***

100% ZINFANDEL, CALISTOGA

***PAN SEARED RABBIT TENDERLOIN***

PERIGORD TRUFFLE-CELERY ROOT BRULEE, MICRO ARUGULA

***PAN ROASTED QUAIL WITH MAPLE-SHALLOT GLAZE***

ROASTED CAULIFLOWER, PROSCIUTTO AND WARM RED WINE PEAR SAUCE



**2007 CABERNET SAUVIGNON, ESTATE**

80% CABERNET SAUVIGNON, 12% MERLOT, 8% CABERNET FRANC

**2007 PADRONE, ESTATE**

83% CABERNET SAUVIGNON, 12% MERLOT, 5% CABERNET FRANC

***FENNEL POLLEN CRUSTED SNAKE RIVER FARMS KUROBUTA  
PORK TENDERLOIN***

MACEDOINE OF BUTTERNUT SQUASH AND SALSIFY, PAN JUS

***SNAKE RIVER FARMS KOBE WAGYU BEEF HANGAR STEAK***

ROASTED ROSEMARY-YUKON FINGERLING POTATOES, HOUSE CURED OLIVES

WINEMAKERS *RAY SIGNORELLO & PIERRE BIREBENT*

MENU PREPARED BY EXECUTIVE ESTATE CHEF *MICHAEL MCMILLAN*

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