

Zone Eagle Grille

Presents

Winemaker Dinner with Schweiger Vineyards

November 10, 2008

Menu

Reception

2005 Schweiger Chardonnay

First Course

Warm Fanny Bay Oysters With Dungeness Crab,

Wilted Spinach And Truffled Sabayon

2006 Schweiger Sauvignon Blanc

Second Course

Cassoulet Of Duck And Lamb Confit

2002 Schweiger Spring Mountain Merlot

Third Course

Braised Short Ribs

With Foie Gras and Figs

2002 Schweiger Spring Mountain Cabernet Sauvignon

Fourth Course

Gingerbread Spice Cake With Persimmon Glaze

And Hazelnut Crème Anglaise

Schweiger Cabernet Port

\$115.00 Plus Tax Plus 18% Gratuity