

Owen Roe Winery
David O'Reilly, Winemaker
Monday June 23, 2013

Owen Roe Dubrul Riesling 2011

Passed Hors d' Oeuvres

Onion Tartlet

Fromage Blanc, Gruyere, Boursin Herb Cheese and onions.

Bahn Mi Canapé

Chicken Pate, Asian Pulled Pork, Pickled Vegetables and cilantro.

Pastrami Cured Salmon

Sliced salmon, crispy potato cake, crème fraiche and capers.

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**Owen Roe Dubrul Chardonnay 2012**

**Ocean Rose Abalone**

Rare delicacy Abalone, lightly sautéed with vermouth, shallots, herbs, Meyer lemon in a Maitake mushroom sauce.

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Owen Roe Durant Pinot Noir 2010

Owen Roe Sojourner Eola – Amity Hills Pinot Noir 2011

Miso Glazed Sablefish

Alaskan black cod with baby corn and a sweet soy reduction.
Served with coconut forbidden rice.

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**Intermezzo – Fresh Fruit Sorbetto**

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Owen Roe Dubrul Cabernet Sauvignon 2010

Owen Roe Sinister Hand 2012

Grenache, Syrah, Mourvedre and Cinsault

Veal Saltimbocca

Sautéed veal tenderloin with fresh sage, mozzarella cheese and a port wine sauce.
Served with root vegetable au gratin.

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**Chocolate Truffles & Assorted Cheeses**