

Gooseberry Fool
Presents a Winemaker's Dinner
featuring
Fenestra Winery
August 23, 2008

2007 Torrontes

Hand-formed Zucchini Pan-Cakes with Dill Crème Fraiche
Served alongside Heirloom Tomatoes and fresh Mozzarella

2007 Semillon

Warm Pecan-crusted Goat Cheese Medallions, served with
Crisp Salad of Arugula, Avocado and Radish with our house made
Roasted Garlic, Lemon & Thyme Dressing

True Red Lot 21

Baby Scallops steamed in our Roasted Red Bell Pepper Sauce
Served over Angel Hair Pasta

2004 Cabernet Sauvignon

Grilled Beef Tenderloin drizzled with our Peppercorn Brown Sauce
Served with Panko-crumbed Mashed Potatoes and Seasonal Vegetable

2007 White Riesling

Individual Mixed Fruit Trifle
(Fresh fruit, whipped cream, custard and sponge cake)

Winemaker's Dinner
Featuring
Fenestra Winery



August 23, 2008 ~ 6pm

5-Course Dinner paired with Five of Fenestra Wines!

Menu available online

\$75 per person

(tip and tax already included)

Reservations are required for this event.

Prepay your reservation and save \$6 per person!

Call 240.6830 now!

Gooseberry Fool

622 First Street – Brentwood CA 94513 ~ 925.240.6830

www.gooseberryfool.net