



Fenestra Wine-Makers Dinner
Multi-Course Dinner & Wine Pairing
November 19, 2008

Amuse Bouche

Chilled Veloute of Sunchokes with Wild Mushroom Relish and Black Pepper Tuile

Sweet Onion Jam "En Croute" with Humboldt Fog Goat Cheese

Black Mussels with Pickled Baby Fennel and Citrus-Saffron Cream

Pave of Smoked California Sturgeon with Quince, Calvados Crème Fraiche and Black Caviar

Molinari Hot Coppa and Keitt Mango with Baby Rocket and Asiago

2007 Semonnay-Livermore Valley

2007 Viognier-Contra Costa County

Roasted Wolfe Ranch Quail

cranberry "panzanella" and giblet gravy

2005 Alvarelhao-Livermore Valley

Charred Venison Loin

quinoa cakes, caramelized root vegetables and huckleberry gastrique

2005 Estate Syrah-Livermore Valley

Two Persimmon Crisp

lemon crème anglaise and white chocolate truffles

2007 Sweet Viognier-Contra Costa County

Full menu with wine pairing \$75.00 (plus tax & gratuity)

Meet and greet from 6:30-7:30pm featuring the Amuse Bouche & Wine Pairing.

Dinner will commence at 7:30pm

Reserve your seat today! Call Firehouse Bistro & Books @ 925.449.FIRE

2369 First Street • Livermore CA 94550 • across the street from the Bankhead Performing Arts Theater