

# LANDMARK

## RED WINE DINNER 2012

*Welcome to our 16<sup>th</sup> Annual Red Wine Dinner! We look forward to these events each year, and we hope you enjoy this evening's meal as much as we've enjoyed preparing it. Tonight, you join in a tradition of hospitality extending back to 1976. Thank you for being a part of our history.*

*- The Phillips Family*

### APPETIZER

#### SEARED SEA SCALLOP

With roasted red pepper vinaigrette  
*With Gruet Blanc de Noir*

### SOUP

#### WHITE BEAN AND HAM POTAGE

Tuscan style white bean soup with local double-smoked ham  
and gremolata sauce garnish  
*With Ariano Tannat*

### SALAD

#### SMOKED DUCK BREAST WITH MIXED GREENS

With red onions, goat cheese and tart cherry vinaigrette  
*With Don Adelio Ariano, Tannat Reserve*

### SORBET

#### BLACKBERRY GINGER

### ENTRÉES

#### CASSOULET

A classic French dish made of white beans, artisan sausage, duck confit and herbed bread crumbs, covered and cooked slowly to harmonize the flavors.  
*With Tacuabe, Tannet 50% - Cabernet Sauvignon 50%*

#### HERB CRUSTED LAMB RACK

With roasted sweet potato mashers and a roasted shallot demi glaçe  
*With Don Nelson Ariano, Special Reserve Tannat*

### DESSERT

#### BREAD PUDDING

Wild rice and dried cranberry bread pudding with dark and white chocolate chunks, topped with tawny port caramel sauce  
*With R.L. Buller & Sons Tawny Port*