



TALBOTT VINEYARDS  
@  
RESTAURANT BROOKS  
THURSDAY MARCH 18, 2010

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**GRILLED HALIBUT CHEEKS**  
THAI GREEN PAPAYA MANGO SALAD  
VANILLA SAFFRON CREAM  
KALI HART CHARDONNAY

**SMOKED CRISPY PORK BELLY**  
GRIT CAKE  
VEGETABLE SLAW  
PICKLED SHERRY MAPLE GLAZE  
TALBOTT CHARDONNAY MONTEREY

**SEARED DUCK BREAST**  
GRILLED RAPINI  
DRIED BLUEBERRY RELISH  
COFFEE CUMIN SAUCE  
LOGAN PINOT NOIR

**BUFFALO NEW YORK STEAK**  
OVEN DRIED TOMATO, PORCINI MUSHROOM SOFT POLENTA  
HAND CRUSHED BLACKBERRY PEARL ONION SALSA  
TALBOTT PINOT NOIR

**BLUE CHEESE CHEESECAKE**  
WARM ALMOND | DRIED APRICOT HONEY GLAZE  
LATE HARVEST RIESLING

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SPACE IS LIMITED FOR THIS EVENT SO PLEASE MAKE YOUR RESERVATIONS AS SOON AS POSSIBLE. DINNER STARTS PROMPTLY AT 6:30 PM, SO PLAN ON COMING EARLY TO ENJOY A GLASS OF WINE BEFORE DINNER. WINEMAKER DINNER IS \$95 PER PERSON NOT INCLUDING TIP AND TAX. THIS EVENT HAS LIMITED SEATING AND REQUIRES ADVANCE RESERVATIONS SECURED WITH A MAJOR CREDIT CARD. RESERVATIONS CAN BE MADE BY CALLING BROOKS, 805.652.7070.

**THREE DAY CANCELLATION POLICY APPLIES**

