



Chefs Notes ~ 11.28.09

Our pasta tonight is pappardelle, or essentially double-wide fettuccini. We make our pasta daily and today I paired the pappardelle with homemade lees sausage. The lees sausage is a pork based sausage which utilizes the spent lees from the fermentation process. You'll notice the subtle grape flavors as you taste it. The Dover Sole is from just off the Washington coast and is a very delicate fish. I've tried to ensure that each of the other components on the dish do not overpower its' gentle flavor. For dessert we are serving an ice cream sundae made with rich caramel ice cream, candied pumpkin chunks and lots of chocolate fudge sauce.

Vineyard Tasting Menu 49 suggested vineyard pairing 16

Creamy Sweet Potato Puree with Bacon & Rosemary

2007 Cave B Riesling

Winter Greens with Marjoram, Pumpkin Seeds, Fresh Goat Cheese & Cranberry Vinaigrette

2008 SageCliffe 100 White

House Made Pappardelle with Roasted Tomato Sauce, Cave B Cabernet Lees Sausage & Parmesan Reggiano

2006 SageCliffe 100 Red Wine

Spice Crusted Pork Loin* with Swiss Chard Gratin, Grilled Apples & Sage Roasted Potatoes

2005 Cave B Merlot

Or

Seared Dover Sole with Sautéed Fennel, Pear & Carrot with Citrus Butter Sauce & Hazelnuts

2007 Cave B Chardonnay

Spiced Pumpkin Sundae with Rosemary Cream & Chocolate Fudge Sauce

2007 Cave B Late Harvest Semillon

Or

Assortment of fine cheese with Accompaniments

2006 Cave B Cuvee du Soleil