



September 15th “California Wine Month” Wine Dinner at The Modern

Join representatives from **Napa Valley, Mendocino, Amador County, and Lodi** for an exciting multi-regional wine dinner at The Modern. Learn about regions you know and love—as well as winegrowing areas that may be new to you. Enjoy great California wines paired with phenomenal food and hear from the vintners themselves.

Details:

Tuesday, September 15, 7:00 PM

The wines of **Napa Valley, Mendocino, Amador County, and Lodi**

Four courses (including a cheese course), Nine wines

\$150 per person (not including tax and tip)

THE MODERN, 9 West 53rd Street (bet. 5th & 6th Aves.), NYC

Reservations: **Call 212-408-6645**

MENU

Assorted Canapés

2007 Paul Dolan Vineyards Chardonnay (Mendocino)

2008 Navarro Vineyards Riesling (Mendocino)

Guest Vintner: Tim Thornhill, Paul Dolan Vineyards

Heirloom Tomato Terrine

with Micro Basil and Spicy Tomato Sorbet

2008 Loredona Viognier (Lodi)

2007 Bokisch Vineyards Albariño (Lodi)

Choice of:

Black Angus Beef Tenderloin

with Sweet Spices, Young Leek and Yukon Potato Salad

OR

Pennsylvania Duck Breast

with Black Trumpet Marmalade, “Fleischschnecke” and Banyuls Jus

2002 Heitz Cellar Martha’s Vineyard Cabernet (Napa Valley)

2006 Groth Vineyards Oakville Cabernet (Napa Valley)

2005 Newton Vineyard “Unfiltered” Cabernet (Napa Valley)

Guest Vintners: Kathleen Heitz Myers (Heitz), Suzanne Groth (Groth), Su Hua Newton (Newton)

American Farmstead Cheeses featuring cheeses of California

2004 Domaine De la Terre Rouge Syrah “High Slopes” (Amador)

2005 Terra d’Oro “SHR Field Blend” Zinfandel (Amador)

Guest Vintner: Jane O’Riordan (Domaine de la Terre Rouge)

Petits Fours

Coffee and Tea