



Exclusive Club Testarossa Event

Club Testarossa's 3rd annual

Harvest Dinner

Friday, November 7, 2008 6:30pm

Join Rob and Diana Jensen for an intimate dinner, prepared by *Le Papillion*, as the bountiful season of harvest comes to an end. Enjoy our single vineyard wines perfectly paired with a four course gourmet dinner, chat with Rob and Diana about the 2008 harvest and find out what the future of the vintage will hold.

Reception 6:30-7:00pm

2006 Sanford & Benedict Vineyard Chardonnay

Lobster Tartare with Salt Cured Plum
Fennel Gelée with Meyer Lemon Marmalade
Foie Gras Lollipops with Maple Sugar
Smoked Trout Roe with Dashi Cream
Housemade Mortadella with Grain Mustard
Smoked Sturgeon with Almond-Raisin Relish
Vegetarian Option: Truffled Gougères
Vegetarian Option: Roasted Beet Tart with Pistachio Oil
Vegetarian Option: Wild Mushroom Croustade with Comté

2006 Brosseau Vineyard Chardonnay

Pan Roasted Boston Skate with Caramelized Heart of Palm, Sea Urchin Emulsion and Crisp Chorizo
Vegetarian Option: Heirloom Carrot Terrine with Lemongrass Gastrique

Dinner

2006 La Cruz Vineyard Pinot Noir

Poached Breast of Pheasant with Semolina Dumplings, Maitake Mushrooms and Miso Butterscotch
Vegetarian Option: Semolina Dumplings with Butternut Confit, Maitake Mushrooms and Miso Broth

2006 Cuvee Nielaide Pinot Noir

Seared Veal Strip Loin with Morels and Glazed Root Vegetables
Vegetarian Option: Ricotta Tortellini with Morels and Madeira Cream

Dessert

Hazelnut Semifreddo with Chocolate
With Coffee & Tea

Vegetarian option **must** be specified at time of reservation.

Price per person- \$115.00 (discounts may apply dependent on customer group).
Reservations are required and must be made by October 31st or while supplies last.
For more information, please call 408.354.6150 x36 or email clubt@testarossa.com.