

The Culinary Institute of America

Welcomes



Saturday, August 14, 2010
Teaching Kitchen

Sautéed Sea Scallops

Shaved Fennel Salad, Sorrel Sauce

Charles Krug Sauvignon Blanc 2009 Napa Valley
Green & Red Catacula Vineyard Sauvignon Blanc 2009 Chiles Valley

Roasted Loin of Veal

Stuffed with Wild Mushrooms, Parmesan Truffle Risotto
Cabernet Reduction

Dyer Vineyard Cabernet Sauvignon 2006 Diamond Mountain
Jaffe Estate "Metamorphosis" 2006 St. Helena
White Rock Vineyards "Laureate" Cabernet Sauvignon 2004 Napa Valley

Blackberry Crisp, Vanilla Bean Ice Cream

Louis M. Martini #245 Cabernet Sauvignon Rosé 2009 Napa Valley
Prager Noble Companion Tawny Port Napa Valley

Additional wines were also contributed by the winemakers from the morning panel and included Cabernet Sauvignon from Corra, Gallica and Spottswode.