



Madden's & LangeTwins Winery

Sustainability Wine Dinner

July 10, 2010

Hors d' oeuvres

2008 SAUVIGNON BLANC

Wild Alaskan Salmon with cilantro infused goat cheese and lemon dressing

Three tomato cheese-less crumbled bruschetta

First

2008 CHARDONNAY

Seared Maine scallop with a ginger-peach relish and crab-tarragon risotto

Second

2008 PINOT NOIR

Seared Alaskan wild salmon with roasted eggplant puree, mushrooms tossed with grilled fennel relish and beet oil

Second and a Half

2008 VIOGNIER

Viognier-peach sorbet

Third

2006 MIDNIGHT RESERVE

Grilled Bison filet with roasted Yukon gold potatoes, charred tomato-Maytag bleu cheese butter, and cabernet-veal reduction sauce

Fourth

2007 CABERNET SAUVIGNON

Chocolate mint mousse cake with chocolate sauce and mint syrup

Peter Madden