

**The Falls Welcomes
Les Dames d'Escoffier
October 21, 2010
Three-Course Menu with Wine Pairings
\$75 per person inclusive**

1st Course

Roasted Butternut Squash Bisque

Dungeness crab, Maple Butter

Tandem, "Sangiaco Vineyard", Chardonnay, Sonoma Coast

Roasted Portabella Ravioli

Braised Shallots, Madeira Reduction

Maysara, "Delara", Pinot Noir, McMinnville, Oregon

Sonoma Coast Salad

Field Greens, Point Reyes Blue Cheese, Mission Figs, Dried Apricots,
Toasted Pumpkin Seeds, Cranberry Champagne Vinaigrette

Zaca Mesa, "Z Gris", Rosé, Santa Ynez Valley

Entrée

Petit Filet

Wild Mushroom and Garlic Crusted, Carrot, Parsnip and Potato Smash,
Roasted Shallot Merlot Reduction

Northstar, Merlot, Columbia Valley, Washington

Roasted Veal Costeleta

Pancetta wrapped, Port Wine Tomato Ragu, Spinach and Gorgonzola Gnocchi

Mauritson, Zinfandel, Dry Creek Valley

Pan Roasted Striped Bass

Sage and Citrus Brown Butter, Pecan and Apple Wild Rice

Bleasdale, Verdelho, Langhorne Creek, Australia

Dessert

Bing Cherry & Apple Bread Pudding

Brandy Butter Sauce

Raymond, "Eloquence", Late Harvest Chardonnay

Hazelnut & Kahlua Chocolate Cheesecake

Port Poached Blackberries

Heitz, "Ink Grade Vineyard", Cabernet Port