

# *QW Wine Dinner*

*Monday, April 4, 6:30*

Sashimi Napoleon

Ahi sashimi layered with crunchy won tons,  
ahi tartare, shiso and wasabi soy

**2009 Zotovich Viognier**

Caramelized Day Boat Scallop

Cilantro Slaw & Asian Cucumber Relish

**2008 DuMol Russian River Chardonnay**

Roasted Tomato Basil Bisque & Gruyere Brioche

**2008 Roar Rosella's Pinot Noir**

White Pepper Strawberry Sorbet

Pork Three Ways

Crispy Pork Belly with Poached White Beans & Strawberry Radish Salad

Kurobuta Pork Loin with Cherry Cous Cous

Sage Apple Ravioli with Black Cherry Brown Butter

**2007 Paloma Merlot**

Seared Shallot Tenderloin & Foie Gras Brulee

Fingerling Potatoes Roasted in Duck Fat & Leek Souffle

**2008 Lewis Cellars Alec's Blend Syrah**

**2008 Justin Reserve Cabernet**

Chocolate Caramel

\$125

Chef & Sommelier Lynne Anthony Campbell