



Calories

bakery & restaurant

## Winemaker's Dinner

with Kurt Ammann of Rozendal Winery  
November 4, 2005

*"An authentic cult wine - all the more remarkable for the winemaker's belief that he succeeded because he knew too little - it's still considered one of the finest Cape wines of the modern era. Kurt Ammann has fulfilled his vision of making wine as naturally as possible."*

### Aperitif

Roasted lime paprika pistachios  
Eggplant stuffed Saltspring Island mussels

### Appetizer

Lobster ravioli with Farmer's market chipolte infused bisque  
Wine: 2002 Yamhill Valley Pinot Gris, Willamette Valley, Oregon (6oz)

### Main Course

Boneless squab & Matignon "en crepinette"  
Butternut squash purée & Brussel sprouts  
Black trumpet cream & Arbequina varietal olive oil  
Wine: 2001 Rozendal, Stellenbosch, South Africa (6oz)

### Cheese

Stilton mousse & quince paste  
Wine: 2002 Torreón de Paredes Reserve Late Harvest, Cachapoal Valley, Chile (1.5oz)

### Dessert

Warm pumpkin cake with allspice cream & quince syrup  
Coffee or tea

\$75/person plus applicable taxes & service. A reservation secured with a credit card is required in lieu of tickets.