

Valentine Winemaker Dinner

FEBRUARY 10, 2007 **6** P.M.

Enjoy an evening to remember with your special valentine! Join the Dry Creek Vineyard family and Winemaker, Bill Knuttel, for our 7th annual Valentine Winemaker dinner. A delectable four course menu, prepared by renowned wine country chef, Elaine Bell, will complement an array of limited edition Dry Creek Vineyard wines in our beautifully decorated cellar. This annual dinner has become one of our most popular events and tickets sell quickly. Be sure to make your reservations early!



Passed Hors D'oeuvres in our Tasting Room:

- Baby Red Potatoes Stuffed with Asiago Soufflé
- Grilled Toasts with Tomato Confit and Ricotta Salata
- Ahi Tuna Tartare with Wasabi Cream on Crispy Wontons
- Beef Carpaccio on Extra Thin Crostini with Lemon Aioli and Fried Capers

Amuse Bouche

Salad of Roasted Baby Beets, Spiced Pecans, Blackberries and Arugula with Point Reyes Blue Cheese Dijon Dressing

First Course

Creamy Arborio Rice, Mixed Mushrooms, Red Wine and Parmigiano Reggiano

Main Course

Cabernet Marinated Filet Mignon, Scalloped Potatoes with Fontina and Basil, Crispy Basil and Roasted Red Pepper Strips and Haricots Verts

~ Or ~

Seared Filet of Salmon with a Pomegranate Sauce served with Roasted Red Potatoes, Red and Yellow Beets, Fennel Bulb and Baby Carrots

~ Or ~

Herb Marinated Portobello Mushroom Caps stuffed with Asiago Polenta, Sun Dried Tomatoes and Yellow Tomato Basil Sauce

Dessert Course

Chocolate Molten Cake served with Crème Anglaise and Fresh Berries

\$125 PER PERSON

BY RESERVATION ONLY- LIMITED SEATING *Must be 21 years of age to attend.*

For reservations or information call: 800-864-9463

***Celebrity** wine country chef, Elaine Bell, has been dazzling guests from Sonoma to Napa for over twenty years. After attending the Culinary Institute of America (our nation's top cooking school), Elaine set out to bring together her passions for food, wine, and entertaining. An early pioneer, she opened one of wine country's first and most renowned catering companies. Utilizing a bevy of fresh local ingredients, Elaine's magical touch brings elegant dishes directly to the vineyards. Her innovative approach and extraordinary talent have been featured in Town & Country, Special Events, and other magazines and newspapers nationwide.*



BACKSTAGE AT DRY CREEK VINEYARD

12:00 - 1:30 P.M. SATURDAY
FEBRUARY 10, 2007

Join Winemaker Bill Knuttel for an exclusive "behind-the-scenes" tour of the inner workings of Dry Creek Vineyard. Bill's tour will feature fascinating anecdotes about the inside secrets of being a winemaker. With more than 25 vintages behind him, Bill is never short on the many stories he has from each harvest. In addition, you'll have the opportunity to taste current and future releases. Don't miss out on this great opportunity to learn and ask questions from a pro!

\$10 PER PERSON

Sign up by calling the winery:
800-864-9463