



**Caffe Boa and Lioco Winery**  
**6 course pairing dinner**  
**Thursday, November 12<sup>th</sup>, 2009**  
6pm reception followed by dinner

**McClendon Farms Winter Borscht, semolina cracker (little espresso cup)**  
2008 Rose

Followed by:

**Crostoni of Wild Salmon Rilette, Seacat Farms Wild Arugula, McClendon Citrus Vinaigrette**  
2006 Stuhlmuller Chardonnay, Alexander Valley, Sonoma

Followed by:

**Sea Scallops served over braised fennel, Italian winter mint and puntarella salad**  
2007 Durrell Chardonnay, Sonoma Valley, Sonoma

Followed by:

**Whole roasted BMR Pork Leg, Braised Heirloom Tepary Beans, Wild Nettle Puree, Natural Jus**  
2006 Michaud Pinot Noir, Chalona, Monterey

Followed by:

**Duck confit Porcini Ravioli, Braised Pork Shoulder, Winter Root Vegetables**  
2007 Klindt Pinot Noir, Anderson Valley, Mendocino

Followed by:

**Hazelnut Torte**  
2006 Charles Heintz 'Late Harvest' Chardonnay, Sonoma Coast, Sonoma

**Limited seating**

**\$79 per person plus tax and gratuity**

Hosted by:

**Executive Chef Payton Curry**  
**Pastry Chef Tyson Bohoney**  
**Matt Licklider, Lioco Winery**