

The Canyons Wine Club presents: An evening in
SONOMA, CALIFORNIA

FROM THE WINERY OF RODNEY STRONG

Thursday, March 19, 2009



This opportunity to dine with special guests Rick Sayre, Vice President & Director of Winemaking and Gary Patzwald, Winemaker is extraordinary. The menu will highlight the bounty of Sonoma and special single vineyard selections.

Call (435) 615-8042 or visit www.thecanyons.com/wine.html
\$129.00 per person



AN EVENING IN SONOMA

Reception

Candied lemon encrusted sea bass with Frangelico shallot relish
Rodney Strong Charlotte's Home Estate Sauvignon Blanc '07

Dinner

Seared diver scallop with smoked gouda and prosciutto wrapped asparagus
accompanied with a roasted tomato hollandaise
Rodney Strong Sonoma County Chardonnay '07

Grand Marnier seared duck breast with a orange parsnip timbale
Davis Bynum Pinot Noir '06

Morgan Valley lamb porterhouse with braised red cabbage gastique
Rodney Strong Knotty Vines Estate Zinfandel '06

Beef Tenderloin Wellington stuffed with chanterelle and chipollini onions
Rodney Strong Alexander Valley Estate Cabernet '05

Dessert

Apple dumplings with a chocolate caramel sabayon

\$129.00 Per Person

Includes 6-course dinner with wine pairings,
Gondola & sleigh ride to Lookout Cabin

March 19, 2009

5:45 PM – Meet on Mezzanine in The Canyons Grand Summit Hotel

6:00 PM – Board gondola



Reservations Required – (435) 615-8042

We'd like to thank our dinner co-sponsor Greg Neville of Lugano Restaurant.

