



**Wine Country Auction & Dinner  
Saturday, May 22, 2010**

*RECEPTION*  
*Passed hors d'oeuvres*

**Chef Charles D. Paladin Wayne**

Shrimp Sambuca  
Local Albacore Sashimi Tartar in Sesame Cone  
Asparagus and Talley Farms Roast Pepper Fritters  
Sonoma Duck Breast and Vincotto Marinated Dry Fig

*FAMILY STYLE DINNER*  
*Salads*

**Chef Julie Simon**

Thomas Hill Asian Greens with Marinated Beets  
Strawberries, Light Miso Vinaigrette and Sesame Brittle

**Chef Kelly Wangard**

Bounty of the Valley Raw Asparagus Salad

*Entrées*

**Chef Jeffrey Scott**

Braised Hearst Ranch Grass Fed Beef  
Mascarpone Polenta Gratin,  
Thyme Roasted Shitake Mushroom  
White Pepper Crème Fraîche and Scallion Radish Salad

**Guest Chef Mark Sullivan**

Charred Moroccan Spiced California Lamb,  
Warm Bulghur Couscous with Grilled Spring Onions  
and Sweet Peas, Salsa Verde

**Chef Charles D. Paladin Wayne**

Grilled California Vegetables with Syrah Mustard Aioli  
Ferrini Farms Fennel, Cal West Baby Squash,  
Grilled Asparagus, Roast Mini Peppers,  
and Portabella Mushroom

*Dessert*

**Chef Charles D. Paladin and Chef Julie Simon**

Cheese: Kerrygold Dubliner, Kerrygold Blue Cheese,  
Brillat Savarin, Truffle Tremor

Chocolate Truffles

Jobella Coffee Station

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