



VINTNER'S DINNER

FEATURING



SUNDAY, FEBRUARY 28, 2010

6:00 P.M.

STRAWBERRY PAPAYA

WRAPPED IN BRESAOLA FROM LOMBARDI, ITALY

2008 Sauvignon Blanc

DUCK RILLETTE TERRINE

toasted brioche, pineapple confit

2007 San Giacomo Chardonnay

LAMB LOIN WITH THREE PEPPERS

Israeli couscous, green asparagus, natural juices

2006 Syrah

ASIAGO CREMOSO

mizuna salad, roasted garlic-balsamic vinaigrette

2006 Cabernet Sauvignon

FRENCH MIGNARDISES

PRIX FIXE 55.00

37533 NILES BOULEVARD, FREMONT, CA

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