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Restaurant Kevin Taylor  
Featuring Winemaker, John Kongsgaard  
Kongsgaard & Arietta  
January 29<sup>th</sup>, 2003

Seared Diver Scallop

With Caramelized Apple Tart, Roasted Cauliflower and a Golden Raisin Emulsion  
*2001 Kongsgaard Roussanne/Viognier, Napa*

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Roasted Maine Lobster

With Sweet and Sour Pineapple, Chanterelles and a Vanilla Lobster Froth  
*2000 Kongsgaard Chardonnay, Napa*

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Seared Peking Duck Breast

With Almond Wild Rice "Risotto", Quince Preserve and a Dried Cherry Sauce  
*2000 Arietta Red Wine, H Block Hudson Vineyards, Napa*

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Laquered Squab Breast

With Candied Beets, Red Onion "Tatin" and a Vintage Port Sauce  
*1999 Arietta Red Wine, Napa*

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Roast Loin of Red Deer

With Peruvian Potato Puree, Braised Fennel and a Huckleberry Sauce  
*1997 Arietta Red Wine, Napa*

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Chocolate Fondant

With Hazelnut Macaroons, Vanilla Cream and Caramel