

**Melinda Lee Dinner**  
**Sunday, December 6<sup>th</sup>, 2009**

**Reception - 6:00 to 6:30 p.m.**  
**(Exclusive Cielo 27th Floor)**  
White Rose of Zinfandel

**Hors d'Oeuvres Selections**

*Sea Scallop Slider on a mini Brioche Bun drizzle with Tarragon Aioli*  
*Prime Beef Carpaccio Crostini with Stone-Ground Mustard*  
*Braised Lamb Shank with Shaved Reggiano Cheese in a Spoon*

**Dinner – 6:45 pm**

**First Course**

**Pan-Roast Ojai Squab**  
*Fresh Chanterelle Mushrooms Fava Beans*  
*And Oven Dried Black Figs*  
Eastside Sauvignon Blanc

**Second Course**

**Black Sea Bass**  
*Pan Seared fillet of Black Sea Bass, Roulade of Napa Cabbage*  
*English Pea Shoots and Orange Saffron Vanilla Sauce*  
Dry Creek Chardonnay

**Main Course**

**Colorado Lamb Loin**  
*Wrapped with Provençal Vegetables*  
*Braised Cipollini Onions, and 25 year Old Balsamic*  
Mother Clone Zinfandel

**Cheese Course**

*Beaumont, Reblochon and Roquefort de la Societé Cheeses*  
*Seasonal Harvest Fruit*  
Four Grapes Port 500 MI

**Dessert**

**Orange Truffle Batons**  
*Rich slices of Chocolate Truffle Cake Topped with Spun Sugar*

**Petites Mignardises**

Bench Vineyard Merlot

*Brewed Regular and Decaffeinated Coffee*

Galen Doi  
Chef De Cuisine