



Winter Wine Gala

January 31, 2009

Doors Open Promptly at 7pm

The Menu

Chef Douglas Todd

First Course

Curried Cashew, Pear and Grape Salad

Paired with 2007 Petite Blanc

Second Course

Sauteed Seabass with Leek and Wine over Vanilla-Saffron Risotto

Paired with 2007 Chardonnay Reserve

Third Course

Wild Mushroom Soup with Fig/Parmesan Crouton

Paired with 2003 Gold Vineyard Merlot

Fourth Course

Grilled Grass fed Oregon Bison Ribeye

With Fresh Sage Polenta and Marchands de Vin

Paired with Mescolare Lot 17 (vintage 2005)

Fifth Course

Dried Cherry Panna Cotta with Cherry Coulis and Belgium Chocolate

Paired with 2007 Barile

The evening will feature Rogue Valley musician and arranger Michael Vannice and Camelot's Artistic Director Livia Genise with excerpts from Camelot's January production of Spotlight on Grammy Award Winning Jazz Vocalist Sarah Vaughan.

*The price is \$95.00 per person.
Call 541.488.5989 or toll free 800.551.9463 to make reservations.*