



## Yorkville Cellars Winemaker Dinner

13 May 2010

### Course I

**Asparagus Salad** - Warm Asparagus with wild arugula and za'atar-gorgonzola vinaigrette ∴ 2009 Sauvignon Blanc

### Course II - choice of

**Fava Bean Falafel** - Served with Yemeni baya, green herb sauce  
∴ 2009 Rosé de Franc

**Tiger Prawns** - Chermoulah marinated prawns sautéed with mint, cilantro, and rosewater ∴ 2007 Eleanor of Aquitaine

**Kofta** - Yemeni meatballs made with local ground lamb marinated with allspice, cumin, mint, cilantro, onion, and olive oil grilled and served over smoky baba ganoush with pita ∴ 2007 Cabernet Franc

### Course III- choice of

**Wild Mushrooms** - And artichoke ragù with giant white beans  
∴ 2007 Merlot

**Braised Lamb** - with preserved lemon and green olive sauce  
∴ 2006 Richard the Lion-Heart

### Course IV - choice of

**Knaffe** - Traditional Middle Eastern dessert with shredded phyllo and Arabic cheese baked then topped with rosewater simple syrup  
∴ 2009 Sweet Malbec

∴

**Chocolate Terrine** - Layered cake of rum-soaked chocolate genoise, dark truffle chocolate, and milk chocolate mousse  
∴ 2006 Richard the Lion-Heart