

The Campbell House Inn and Restaurant

presents

King Estate Wine Makers Dinner

Menu

Saturday, April 19, 2008

6:30pm appetizers, 7:00pm dinner

Appetizer

Crab and Caviar Blinis

White Bean Mousse – Basil Oil Crostini

TBA

First Course

Seared Tuna and Wild Salmon Parfait

King Estate Signature Chardonnay

This brilliant, light golden straw Chardonnay displays complex aromas of lemon and lime, toast, butter and honey with hints of fig, vanilla, and nutmeg. The wine is rich, creamy, and viscous in the mouth with luscious citrus and tropical fruit flavors accented by vanilla, butter, and well integrated sweet oak.

Second Course

Roasted Vegetable Macedoine and Goat Cheese Flan with Roasted Beet Coulis

King Estate Signature Pinot Noir

This bright garnet with ruby tint wine has aromas of cherry, raspberry jam, blueberry and oak spice. Soft entry, full bodied with flavors of dark cherry, raspberry and blue fruits.

Main Course

Mixed Grill Trio

Grilled Lamb, Beef, and Game Sausage served with gaufrettes and roasted asparagus.

NxNW Cabernet Sauvignon

On the nose this wine is a harmonious blend of red fruits, caramel, and chocolate with a hint of pepper. Richly structured, the wine resonates with flavors of cherry and plum, and hints of anise and cocoa lingering on a long spicy finish.

Dessert Course

Dessert Sampler

Grapefruit – Raspberry Sorbet

Apple and Sharp Cheddar Turnover – Rosemary Pastry

Spanish Hot Chocolate with Spiced Churro

King Estate Signature Vin Glace

Aromas of honeysuckle, apricot, pineapple, nutmeg, allspice, and orange blossom. Flavors of peach, nectar, honey, tropical fruits, and pear.