

The WHITE MOUNTAIN HOTEL & RESORT

At Hale's Location off West Side Road, North Conway, New Hampshire

800-533-6301

California Wine Dinner

Saturday, March 27, 2010

Echo Ballroom

Executive Chef: Bradley Southwick

*Guest Host: Mark Simmons, Consultant
Diageo Chateau & Estate Wines and Moet Hennessy USA*

Menu

Grilled Leeks

Fresh leeks lightly grilled and topped with Burrata cheese and mustard breadcrumbs

Wine Pairing: Provenance Sauvignon Blanc, Napa, California, 2008

California Harvest Salad

Diced apples, diced prunes, sunflower seeds, alfalfa sprouts and sliced hard boiled eggs tossed with fresh arugula greens and finished with a homemade mango yogurt dressing

Wine Pairing: Rosenblum Kathy's Cuvee Viogner, California - 2008

Pacific Cobia

Filet of Cobia pan fried and finished with a white wine and lemon sauce.

Served with a zucchini stuffed with lump crab meat and a basil risotto

Wine Pairing: Newton Red Label Chardonnay, California, 2004

Intermezzo

Champagne Sorbet

Rack of Veal

Grilled organic Rack of Veal served with a morel mushroom and roasted shallot cabernet sauce. Served with a cheddar bread pudding and haricot vert

Wine Pairing: Rosenblum Richard Sauret Vineyard Zinfandel, Paso Robles - 2005

Pear Napoleon

Pomegranate poached pear Napoleon with a blood orange glaze and lavender pastry cream

www.WhiteMountainHotel.com