



## VINTNER'S DINNER

FEATURING



SUNDAY, JULY 25, 2010

6:00 P.M.

### FIRST COURSE

**SALAD OF BABY ARUGULA, TOASTED PISTACHIO**  
AGED GORGONZOLA AND GREEN PINEAPPLE VINAIGRETTE  
*2008 Gewürztraminer*

### FISH COURSE

**STEAMED JOHN DORY ON A BED OF SHAVED FENNEL**  
FRENCH VANILLA BEAN BEURRE BLANC  
AND MANDARINE ORANGE SUPREME  
*2008 Chardonnay*

### INTERMEZZO

*2006 Mountain Cuvee granite*

### MAIN COURSE

**PANCETTA-WRAPPED TENDERLOIN OF MILK-FED VEAL**  
CREAMY POLENTA AND MOREL MUSHROOM JUS  
*2006 Pinot Noir*

### DESSERT

**MERLOT ESSENCE IN DARK CHOCOLATE MOUSSE**  
CONFIT OF ORANGE ZEST, FLEUR DU SEL  
*2006 Merlot*

**PRIX FIXE 60.00**

37533 NILES BOULEVARD, FREMONT, CA  
FOR RESERVATIONS, CALL (510) 792-0112 OR EMAIL RESERVATIONS@ESSANAYCAFE.COM