



VINTNER'S DINNER

FEATURING



SUNDAY, SEPTEMBER 26TH, 2010

6:00 P.M.

STEAMED STURGEON

ASSORTED CAVIAR ON MICRO GREENS

WITH AN ALMOND MILK BEURRE BLANC

2007 Sextant, Chardonnay

GRANITE "FLOAT"

WITH 2007 SEXTANT, PASO ROBLES "WHEELHOUSE" ZINFANDEL

STEWED DUCK LEG, FRENCH PEAR AND PRUNE

SEARED DUCK BREAST MEDALLION ON POTATO MOUSSELINE

2008 Sextant, Central Coast Zinfandel

FRESH FIGS STUFFED WITH HOMEMADE TRUFFLE CHEESE

2007 10 Knots, Paso Robles, Beach Comber

MINIARDISES

PRIX FIXE 50.00

37533 NILES BOULEVARD, FREMONT, CA

FOR RESERVATIONS, CALL (510) 792-0112 OR EMAIL RESERVATIONS@ESSANAYCAFE.COM