

*Please join us for our 2010 Valentine's Winemaker Dinner  
Saturday, February 13<sup>th</sup> at 6:30 p.m.*

*Our creative dinner menu has been thoughtfully created by  
Chef Henry Gonzalez of Spaggi's*

*Each course will be carefully paired by our winemaker with a  
Joseph Filippi Wine that will best showcase the flavor profile of  
that menu selection as well as enhance the character of the chosen  
wine to provide a truly satisfying dining experience!*

## *Menu*

### *Tray Passed Hors d'oeuvres*

#### *Rumaki*

*Bacon wrapped dates stuffed with smoked almonds*

#### *Asiago Potatoes*

*Steamed baby new potatoes, hollowed & filled with Italian Asiago cheese  
& chopped baby chives, then baked to a golden brown*

#### *Chicken Empanadas*

*Flaky pastry pockets filled with seasoned chicken*

### *1<sup>st</sup> course*

#### *Heirloom Tomato & Organic Beet Salad*

*Slices of Heirloom tomatoes, organic beets, basil, Buffalo Mozzarella &  
Goat Cheese*

*Topped with fresh spring mix lettuce and drizzled with extra virgin olive oil  
&*

*Bread Accompanied with Olive Spread*

2<sup>nd</sup> Course includes your choice of

**Beef Wellington**

*Filet mignon topped with exotic mushrooms, and Dungeness crab cakes  
Wrapped in a puff pastry  
Served with vegetable & potato*

**Or**

**Salmon Gran Marnier**

*Salmon with an Apricot Brandy Gran Marnier Glaze  
Served with vegetable & potato*

**Or**

**Spinach Ravioli Primavera (Vegetarian)**

*Spinach & Ricotta filled Ravioli topped with seasonal fresh vegetables,  
Sautéed with garlic and shallots, in a delicate white wine tomato cream  
sauce*

3<sup>rd</sup> Course

**Spaggi's Torte**

*Layers of dark chocolate cake, filled with Raspberry preserves  
Wrapped in a chocolate ganache*

**Regular & Decaffeinated Coffee**

*Cream & Sugar*

**Dinner Prices are:**

*\$100.00 per person*

*or*

*\$80.00 per Joseph Filippi Winery Wine Club Member*