



*PlumpJack and Cade Wine Dinner
with Special Guest John Conover*

November 3, 2009

Reception - 6:00 p.m

Dinner - 6:30 p.m



Reception:

Smoked Diver Sea Scallop

Bouillabaisse Gelee, Caviar

Cade Sauvignon Blanc, Napa Valley 2007

1st:

Ali`i Moi

Braised Celery, Uni Foam, Bamboo Sea Salt

PlumpJack Chardonnay Reserve, Napa Valley 2007

2nd:

Duck Confit

Edamame Puree, Heirloom Tomatoes, Surinam Cherry

PlumpJack Merlot, Napa Valley 2007

3rd:

Martin Emigh's Rack of Lamb

Smoked Almond Crust, Pumpkin Gnocchi, Organic Eggplant Caponata

Cade Cabernet Sauvignon, Napa Valley 2006

4th:

Roasted Big Island Wagyu Ribeye

"Mauishire" Ketchup, Gorgonzola, Shallot-Bacon Jam

PlumpJack Estate Cabernet Sauvignon, Napa Valley 2006

5th:

Artisan Cheese Selection

Organic Honeycomb, Asian Pear Tartlet

PlumpJack Estate Cabernet Sauvignon Reserve, Napa Valley 2006



\$145 person

exclusive of tax and gratuity