



Saturday  
August 14, 2010

7:00 pm  
Reception  
7:30 pm Dinner  
\$140 per person



# Aaron Pott Winemaker Dinner

Mandarin Oriental, San Francisco and Wine Director Nicole Kosta invite you to celebrate a night of perfectly paired wines with culinary dishes prepared by Executive Chef Rick Bartram.

Winemaker Aaron Pott, our esteemed host, will share his wonderful crafted wine selection.

## Menu

### *Rabbit Rilette*

*Pate Brisee, Mâche, Vanilla Gelee*

2007 Fisher Vineyards Whitney's Vineyard &  
2007 Fisher Vineyards Mountain Estate Vineyard, Chardonnay, Sonoma County

### *Soy Poached Squab Breast*

*Roasted Beets, Caramelized Pluots, Sichuan Pepper Dressing*

2007 Krupp Brothers Cabernet Sauvignon & 2007 Krupp Brothers Synchrony Red

### *Venison Loin*

*Cauliflower Fricassee, Peas, Fennel Puree*

2006 Blackbird Vineyards Illustration & 2007 Blackbird Vineyards Illustration

### *Wild Boar "Mole"*

*Cheddar Polenta, Braised Pork Belly, Hearts on Fire*

2007 Pott Wines St. Ralph the Liar, Howell Mountain &  
2007 Pott Wines Neruda, Oakville

### *Bra Duroo & Aged Gouda*

*Marcona Almonds, Plum Conserves*

2006 Seven Stones Cabernet Sauvignon, Napa Valley

For more information, or to make a reservation, please contact:

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Reception will include more great wines from these wineries

