



Harvest Festival Dinner

Santa Ynez Inn and Lucas & Lewellen Vineyards

October 9, 2010

Reception from 6:00-6:30

A selection of passed hors d'oeuvres

2008 Sauvignon Blanc

First Course

White Corn and Lump Crab Soup

With a Cilantro-Lime Biscuit and Oaxacan Crème Fraiche

2008 Goodchild Chardonnay

Second Course

Smoked Chicken and Queso Requesón Ravioli

Over an Ancho Chili and Roasted Pumpkin Broth

2008 Malbec

Third Course

Cumin Crusted Beef Tenderloin Medallions over a Wild Mushroom Ragout

With a Potato and Mezzo Seco "Purse" and Seared Baby Green Beans

2006 Cabernet Sauvignon Clone 6

Fourth Course

Toasted Coconut Tart with Caramelized Plantains and Vanilla Bean Flan

2009 Late Harvest Muscat Canelli

Prepared by Chef Heather Lee Henry

**Ninety-Five Dollars per person plus tax and eighteen percent gratuity*