

THE RESTAURANT  
*At*  
WENTE  
V I N E Y A R D S

***Barrel Week Dinner Series***  
*Featuring Wente Vineyards 2008 GSM*  
*May 10-15, 2010*

Spring Vegetable Soup, Prosciutto Broth, Sardinian CousCous, Pesto

Braised Local Spring Lamb with crisp Polenta, Garden Fava Leaves, Fava  
Relish

Cinnamon Spiced Flan, Toasted Almond-Dried Cherry Granola

Paired with a glass of Wente Vineyards 2008 GSM straight from the barrel!

*\$39 per person, excluding tax and gratuity*

Executive Chef: Eric Berg  
Pastry Chef: Lisa Shaver  
Winemaker: Karl Wente