



## **George Cataldo Home at Glen Oaks**

Wine Fest 2010

Chef Dominic Iannarelli of Splash Seafood Bar & Grill

And

John Smith of 801 Chop House, Kansas City

With

Luis Torres of Robert Mondavi Winery

### **Assorted Appetizers**

*Wine Passed: 2009 Robert Mondavi Napa Valley Fume Blanc*

### **First Course**

Fruits Del Mar Salad

Olive Oil Poach; Baby Octopus, Shrimp, Lobster, Conch tossed with Quattro Stagioni Greens, Blood Orange, and Grapefruit finished with a Sorrel and Blood Orange Vinaigrette

Taleggio Croutons

*2009 Robert Mondavi Napa Valley Fume Blanc*

### **Second Course**

Roasted Alaskan Halibut with a Farmers Market Giardiniera, Baccala Ravioli and Oregano Nage

*2008 Robert Mondavi Napa Valley Chardonnay*

### **Third Course**

Braised Pork Cheeks with Sauce Natural Ricotta Cannelloni, Crispy Pork Lardoons, Spicy Greens

*2008 Robert Mondavi Carneros Pinot Noir*

### **Forth Course**

Lamb Two Ways "Ragu" of Lamb Shank and Balsamic Glazed Chops with Polenta

*2006 Robert Mondavi Oakville District Cabernet Sauvignon*

### **Fifth Course**

Peach and Olive Oil Pound Cake with Vanilla Bean and Lavender Infused Honey Mascarpone and Fresh Raspberries

*2008 Robert Mondavi Napa Valley Moscato d' Oro*

