

Biltmore Hotel

May 16th, 1995

Reception

Lanson's Black Label Champagne

Dinner

Stonestreet Chardonnay, '93

Herb and Pepper
Crusted Tuna Carpaccio with
Caramelized Ginger and
Ocean Salad

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Beringer Private Reserve
Chardonnay, '92

Pan-Seared Calamari with
Anchovies, Capers,
Lime Juice and Pinot Grigio

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Palo Cortado Sherry, NV
A. R. Valdespino

Mallard Duck Consomme

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Groth Cabernet Sauvignon, '91
Groth Cabernet Sauvignon, '85

Cervena Venison Double Chop
with Pearl Onions, Pancetta,
Chanterelle Mushrooms and
Grainy Mustard Sauce

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Dunn Cabernet Sauvignon, '85

Cheeses with Green Garnish
Old Kentucky Tomme
Muenster d'Alsace
Fromage de Pyrenees

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Silverado Late Harvest
Limited Edition

Poached Pear Amaretto

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Coffee

Executive Chef: Calvin Hollingsworth
Chef de Cuisine: Donna T. Wynter
Maitre d'Hotel: Paul Cavalcanti

Host: Mitchell Lundeen