

# FETE DE LA FOREST GOURMET DINNER

MCCLLOUD HOTEL, FRIDAY MAY 26, 2017 6PM  
BENEFITING PACIFIC FOREST TRUST



## SOUFFLÉ FRITTERS

BLACK TRUFFLE, FROI GRAS, MADERIA  
+ Black Truffle Kir Royale - JCB, V Wine Cellar Napa +  
CHEF TODD SPANIER

## ESSENCE OF SPRING

MOREL CONSOMME, TROUT QUENELLE, ASPARAGUS TIPS  
+ Quinta Cruz, Touriga 2012 +  
CHEF TODD SPANIER

## MOUNT SHASTA MUSHROOM RISSOTTO

BUTTER BOLETE, DAY BOAT SCALLOP, FAVA  
+ Steven Kent, Merrillie Chardonnay 2014 +  
CHEF NEIL MARQUIS

## STATE BIRD

PORCINI, FARRO, PESTO  
+ Lanciola, Terricci 2000 - Chef Rudy +  
CHEF RUDY DURAN

## THE ULTIMATE BEEF WELLINGTON

PORCINI DUXELLE, DRY AGED BEEF TENDERLOIN, MOREL DEMI-GLACE  
+ Steven Kent, Cabernet Sauvignon 2011 +  
CHEF TORIN KNORR

## CANDY CAP BRIOCHE

CANDY CAPS, VANILLA BEAN, STRAUSS MILK  
+ Candy Cap Infused King Ridge Port 2007 - Michael Rafello +  
CHEF LONNIE HENSON

*Music by The Scott Durbin Trio*

*A special thank you to all the individuals and vineyards who generously donated their goods or services to this evenings event.*