

The White House of Wilmington

Winter Wine Series Featuring The Wines of Chalone Estates

~Reception~

Monterey Chardonnay & Monterey Pinot Noir

~Appetizer~

Lump Meat Maryland Crab Cake
With Orange & Pepper Aioli
Accompanied by 2004 Estate Grown Pinot Blanc

~Soup~

Portuguese White Bean & Kale Soup
Accompanied by 2004 Estate Grown Pinot Noir

~Salad~

Port Wine Poached Pear Salad
With Toasted Walnuts, Maytag Bleu Cheese & Balsamic Vinaigrette
Accompanied by 2003 Estate Grown Chardonnay

~Intermezzo~

Lemon Sorbet with Raspberry & Sparkling Wine
Accompanied by Gruet Brut, NV, Albuquerque NM

~Entrée~

Stuffed Tenderloin of Beef
With Prociutto, Smoked Mozzarella, Baby Spinach & Roasted Red Peppers
Accompanied by 2003 Monterey Cabernet Sauvignon

~Dessert~

Chocolate Macadamia Nut Bread Pudding
Topped With a Hand-Whipped Kahlua Cream
Accompanied by Norman Late Harvest Zinfandel, Paso Robles, CA 2000