

6<sup>th</sup> Annual Gonzaga School of Business  
 Wine Dinner and Auction  
 November 20, 2009



*Stand Up Social Hour*

*Passed Appetizers* - KUMOMOTO OYSTERS WITH WHITE STURGEON CAVIAR  
 - BEET AND GOAT CHEESE TART WITH SWEET ONION PURE

*Station Appetizers* - WEST COAST ARTISAN CHEESE DISPLAY WITH COMRET CRACKERS  
 - CYPRESS GROVE HUMBOLT FOG (CALIFORNIA GOAT CHEESE WITH A HINT OF ASH)  
 - OREGON ROUGE RIVER BLUE CHEESE  
 - BEECHERS FLAGSHIP (PIKE PLACE MARKET SHARP CHEDDAR)

*Sit Down Dinner*

*Salad*.....FALL VEGETABLE SALAD WITH ARUGULA  
*Shaved fennel, wild mushrooms, pine nuts, Parmesan  
 Reggiano, and sherry mustard vinaigrette*  
*Vermentino, Rocca di Montmassi, Maremma, Italy* 2008

*Soup*.....CREAMY CRAYFISH BISQUE  
*Tomato, brandy, and cream with chives and crème fraîche*  
*Chateau de Lascaux Rose, Provence, France* 2008

*Fish*.....PAN ROASTED ALASKAN HALIBUT  
*Served with edamame, sweet onion ragout, and  
 smoked bacon butter sauce*  
*Pinot Noir, Iris Hill, Oregon* 2006

*Intermezzo*.....OREGON PINOT NOIR SORBET

*Poultry*.....5 SPICED CARAMELIZED DUCK BREAST  
*Served with granny smith apple puree and red wine gastric*  
*Syrah, Gordon Brothers, Washington* 2005

*Meat*.....ELEGANT VENISON STEW  
*Pesto potato gnocchi, julienne root vegetables, and  
 rosemary cabernet demi glace*  
*Cabernet Sauvignon, Woodward Canyon, "Artist Series", Washington* 2006

*Dessert*.....PEAR AND PINEAPPLE CRISP  
*Macadamia nut topping, spiced orange syrup, ginger ice cream*  
*Gewurztraminer, Terra Blanca, Washington* 2007