

6th 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 GOURMET 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
Italian Vermentino*

Soup.....CREAMY CRAYFISH BISQUE
*Tomato, brandy, and cream with chives and crème fraîche
Provence Rose*

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

Intermezzo.....OREGON PINOT NOIR SORBET

Poultry.....5 SPICED CARAMELIZED DUCK BREAST
*Served with granny smith apple puree and red wine gastric
Idaho Syrah*

Meat.....ELEGANT VENISON STEW
*Pesto potato gnocchi, julienne root vegetables, and
rosemary cabernet demi glace
Washington Cabernet Sauvignon*

Dessert.....PEAR AND PINEAPPLE CRISP
*Macadamia nut topping, spiced orange syrup, ginger ice cream
Washington Ice Wine*