



EXTRAORDINARY WINES OF THE WORLD:
An Evening with Eric Asimov to benefit University Settlement

The Explorers Club, Wednesday, October 27, 2004

1990 Charles Heidsieck Blanc des Millenaires Brut Champagne

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HOKAIDDO SQUASH SOUP

WITH ALMOND OIL, ROASTED GARLIC & PARSLEY

2002 DuMOL Russian River Valley Pinot Noir

2001 Kistler Vineyards Russian River Valley, Kistler Vineyard Pinot Noir

1996 Emmanuel Rouget Echezeaux Grand Cru

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ROASTED MAITAKE MUSHROOMS

WITH BABY SALSIFY, SHALLOTS & CHIVES

1989 Chateau Lafite Rothschild, Pauillac Premier Grand Cru Classé

1989 Chateau Margaux, Margaux Premier Grand Cru Classé

1989 Chateau Cheval Blanc, St-Emilion Premier Grand Cru Classé

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CERTIFIED ANGUS NY STRIP STEAK

WITH CIPPOLLINI ONIONS, PARSNIPS, RUBY CRESCENT POTATOES

2001 BISOU Napa Valley Cabernet Sauvignon

1991 Ridge Monte Bello Santa Cruz Mountains Cabernet Sauvignon Blend

1991 Heitz Cellar Napa Valley Martha's Vineyard Cabernet Sauvignon

1982 Penfolds Grange Bin 95 South Australia Shiraz

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ARTISANAL AMERICAN FARMHOUSE CHEESE

CYPRESS GROVE DAIRY HUMBOLDT FOG GOAT'S MILK CHEESE, FROM CALIFORNIA

MAJOR FARM'S VERMONT SHEPHERD SHEEP'S MILK CHEESE, FROM VERMONT

BERKSHIRE BLUE COW'S MILK CHEESE, FROM MASSACHUSETTS

VELLA SONOMA DRY JACK COW'S MILK CHEESE, FROM CALIFORNIA

2001 Kistler Vineyards Russian River Valley Vine Hill Vineyard Chardonnay

1995 Verget Corton Charlemagne Grand Cru

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HONEY SWEETENED FRESH GOAT CHEESE

WITH BRAISED QUINCE & MARCONA ALMONDS

2000 Sine Qua Non/ Mr. K "Ice Man" Late Harvest Gewurztraminer

1996 Kracher 'Surprise' Trockenbeerenauslese

1995 Chateau d'Yquem Sauternes Premier Cru Superieur (Imperial)

COLIN ALEVRAS, *Executive Chef, The Tasting Room*