



# The Inn at the Tides

B O D E G A B A Y

Carlo Galazzo, General Manager proudly presents

23<sup>rd</sup> ANNUAL  
DINNER WITH  
THE WINEMAKER SERIES  
Summer-Fall 2009



Seven Evenings  
of  
Fine Food and Wine

Merry Edwards	July 17
Marimar Estate	August 14
Robert Mondavi Winery	September 18
Kosta Browne and Trecini Cellars	September 25
Francis Ford Coppola	October 16
Hall Napa Valley	November 13
Roederer Estate	December 11

For reservations call  
(800) 541-7788 or (707) 875-2751  
email: [reservations@innatthetides.com](mailto:reservations@innatthetides.com)



## Merry Edwards Winery

*RUSSIAN RIVER VALLEY*

## MERRY EDWARDS

Merry Edwards  
Owner & Winemaker

Friday, July 17, 2009

**Herb-Crusted Wild King Salmon**  
sweet corn purée  
tomato-basil salad  
*2008 Sauvignon Blanc*  
*Russian River Valley*

**Canaroli Risotto**  
with  
**Rabbit and Wild Mushroom Ragoût**  
*2006 Pinot Noir*  
*Sonoma Coast*

**Rack of Lamb**  
crusted with Gaeta olives and oregano  
gigante beans and rapini  
lamb jus  
*2006 Pinot Noir*  
*Russian River Valley*

**Baba au Rhum**  
seasonal fresh fruit  
*2000 Cuvée Meredith Sparkling Wine*  
*Russian River Valley*

Coffee Service

\$79 per person, plus tax and gratuity



## MARIMAR ESTATE

**Marimar Torres** – *Proprietor*  
**Cristina Torres** – *Brand Ambassador*

Friday, August 14, 2009

### Assorted Tapas

Bacon-Wrapped Dates stuffed with Almonds  
Salt Cod Fritters  
Glazed Leek and Cheese Tart

*2006 Don Miguel Vineyard "Acero" Chardonnay  
Russian River Valley, Estate Grown, Estate Bottled*

### Medallions of Monkfish

almonds, sweet red peppers, saffron

*2006 Don Miguel Vineyard "La Masía" Pinot Noir  
Russian River Valley, Estate Grown, Estate Bottled*

### Grilled Lamb Loin

Mediterranean vegetables  
rosemary and onion cakes  
Romesco sauce

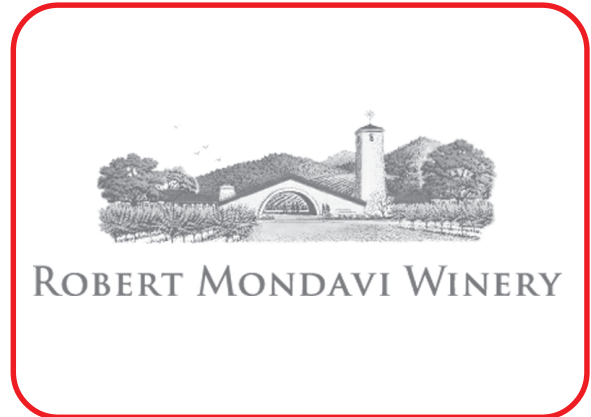
*2006 Doña Margarita Vineyard "Mas Cavalls" Pinot Noir  
Sonoma Coast, Estate Grown, Estate Bottled*

### Assorted Spanish Cheeses

Catalonian Garrotxa, Manchego and Oveja Romero  
honeycomb, stuffed dates, marcona almonds  
*2005 Don Miguel Vineyard "Cristina" Pinot Noir  
Russian River Valley, Estate Grown, Estate Bottled*

Coffee Service

\$79 per person, plus tax and gratuity



## ROBERT MONDAVI WINERY

**Christopher Barefoot**  
*Estate Director*

Friday, September 18, 2009

**Caramelized Gravenstein Apple & Goat Cheese Tart**  
micro green herb salad  
*2007 Fumé Blanc, Napa Valley*

**Fresh Pappardelle with Lobster & Scallops**  
light tomato sauce  
*2008 Pinot Noir, Napa Valley*

**Black Angus Tournedo Rossini**  
Sonoma Foie Gras, madeira sauce  
truffled potato croquette  
tomato-zucchini gratin  
*2006 Cabernet Sauvignon, Napa Valley*

**Torta Carrarina**  
risotto torte with orange custard  
stone fruit compote  
*2006 Moscato d'Oro, Napa Valley*

Coffee Service

\$79 per person, plus tax and gratuity



## TRECINI CELLARS KOSTA BROWNE WINERY

**John, Cathie and David Vicini - Proprietors**  
**Dan Kosta - Proprietor**

**Friday, September 25, 2009**

**Grilled Wild King Salmon**

Chioggia beets  
baby artichokes  
arugula  
whole grain mustard buerre blanc  
*2008 Trecini Cellars Sauvignon Blanc*

**Tagliatelle Pasta**

slow-cooked veal and porcini mushroom ragout  
Grana Padano cheese  
fresh horseradish and lemon zest  
*2007 Kosta Browne Pinot Noir*  
*Sonoma Coast*

**Roasted Moroccan-Spiced Lamb Rack**

couscous and red quinoa  
fennel-tomato gratin  
pinot noir glaze  
*2006 Kosta Browne Pinot Noir*  
*Keefer Vineyards*

**Cherry Tart**

*2005 Trecini Cellars Rockpile Zinfandel*

**Coffee Service**

\$79 per person, plus tax and gratuity



## FRANCIS FORD COPPOLA

**Jack Marx**  
*District Manager, Northern California*

**Friday, October 16, 2009**

**Grilled Eggplant Cannelloni**

Bellwether Farms ricotta  
spinach, tomato concassée  
crisp fried leeks  
*2007 Votre Santé Chardonnay*  
*Sonoma Coast*

**Pancetta-Wrapped Day Boat Scallops**

hedgehog mushrooms  
fingerling potatoes, chard  
pinot noir-thyme glaze  
*2007 Votre Santé Pinot Noir*  
*Sonoma Coast*

**Mustard Crusted Rack of Lamb**

chervil mashed Yukon gold potatoes  
roasted root vegetables  
*2006 Director's Cut Cabernet Sauvignon*  
*Alexander Valley*

**Gravenstein Apple Tart**

*2006 Late Harvest "Reserve" Semillon*  
*Osborn Ranch, Alexander Valley*

**Coffee Service**

\$79 per person, plus tax and gratuity



## HALL NAPA VALLEY

**Megan Gunderson-Paredes**  
*Assistant Winemaker*

Friday, November 13, 2009

**Pan Roasted Halibut**  
farro, baby artichokes  
asparagus, roasted garlic aioli  
*2008 Hall Sauvignon Blanc*  
*Napa Valley*

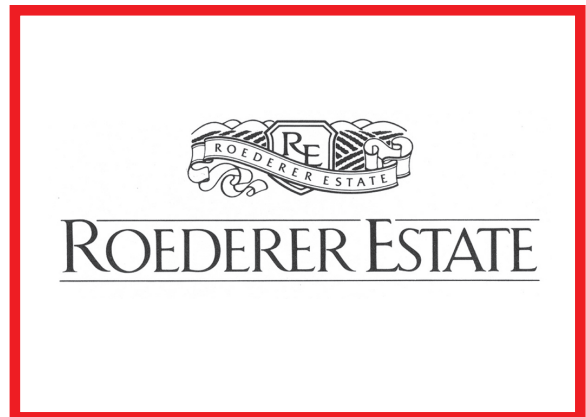
**Lasagne Bolognese**  
béchamel, Grana Padano  
*2006 Hall Merlot*  
*Napa Valley*

**Roasted New York Strip Loin**  
porcini mushroom-black pepper crust  
blue cheese potato gratin  
cabernet glaze  
*2006 Hall Cabernet Sauvignon*  
*Napa Valley*

**Pumpkin Panna Cotta**  
candied pumpkin seeds  
*2005 Hall Late Harvest Sauvignon Blanc*  
*Napa Valley*

**Coffee Service**

\$79 per person, plus tax and gratuity



## ROEDERER ESTATE

**Arnaud Weyrich**  
*Winemaker*

Friday, December 11, 2009

**Hand-Picked Dungeness Crab**  
white asparagus  
golden beets  
mixed herb salad  
Meyer lemon dressing  
*Roederer Estate Non-Vintage Brut Rosé*  
*Anderson Valley*

**Arborio Risotto with Porcini Mushrooms**  
Parmigiano-Reggiano cheese  
*Roederer Estate Non-Vintage Brut*  
*Anderson Valley*

**Medallion of Veal and Lobster Tail**  
madeira and béarnaise sauces,  
roasted garlic-Yukon gold mashed potatoes  
*2002 L'ERMITAGE*  
*by Roederer Estate*

**Caprese**  
flourless chocolate-almond cake  
Scharffen Berger chocolate sauce  
balsamic glaze and fresh raspberries  
*Ramos Pinto*  
*Porto, Tawny, Portugal*

**Coffee Service**

\$79 per person, plus tax and gratuity