

Ludwig's

PRELUDE TO TASTE OF VAIL WINEMAKER'S DINNER WITH TWOMEY & SILVER OAK CELLARS TUESDAY APRIL 6, 2010

THE MENU

Twomey Sauvignon Blanc, Napa Valley, 2009

Meet & Greet, Passed Hors D'oeuvres

smoked salmon lolly pops, rock shrimp cakes scented with kaffir lime and lemon grass, oysters on the half shell with black pepper passion grantee, grilled flat bread pizza with sonoma dry jack cheese & pancetta

Twomey Pinot Noir, Russian River, 2008

Maple Cured Smoked Pork Belly

accompanied by poached duck egg, quinoa waffles, frisée & granny smith apple compote

Vertical of Silver Oak Cabernet Sauvignon, Napa Valley 1993, 1999, 2005

Duet of Colorado Lamb

roasted lamb loin and stuffed leg of lamb with toasted pine nuts and golden raisins, served over creamy polenta and finished with pickled mushrooms & truffle jus

Twomey Merlot, Napa Valley, 2005

Artesian American Cheese

"first snow" goat cheese, jumpin' good goat dairy
green peppercorn raclette, leelanau cheese company
"red hawk," cowgirl creamery
"oregonzola" rogue creamery

Chocolate truffles

lavazza coffee and ronnefeldt tea service

RECEPTION 6:30 PM

\$145 per person, limit of 40 people

Reservations

970-479-5429



SILVER OAK

Ludwig's at the Sonnenalp Resort of Vail 20 Vail Road, Vail CO