

PICÁN

AN EXCLUSIVE EVENING WITH
BLACK COYOTE WINES

A Special Winemaker Dinner at Picán

BLACK
COYOTE



VIP “MEET THE WINEMAKER” RECEPTION AND WINEMAKER DINNER

TUESDAY, JULY 27TH, 2010

Enjoy a variety of Southern hors d'oeuvres and the first-ever barrel tasting of Black Coyote's 2009 Sonoma Coast Chardonnay, while visiting with Dr. Ernest A. Bates, partner/founder; Winemaker Tim Milos and Vanessa Robledo, president, Black Coyote Chateau.

A sumptuous prix fixe, four course Southern-inspired menu — each dish conceived to pair with a specific Black Coyote wine — follows.

VIP Winemaker Reception & Dinner

\$150* — Begins at 6:30pm

Winemaker Dinner Only

\$120 — Begins at 7:15pm

**Special pricing for Black Coyote Wine Club Members: \$135*

Please reserve by emailing to rsvp@picanrestaurant.com
or calling Picán, 510.834.1000 by Thursday, July 22.

Limited seating available; reserve early!

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VIP “MEET THE WINEMAKER” RECEPTION

Hors d'oeuvres

BARBEQUED OYSTER ON THE HALF SHELL

With radish, basil & Benton's Smokehouse bacon

SOUTHERN SATAY

*Chardonnay & chile cured salmon
with roasted mushroom, sweet corn & buttermilk*

SEARED FOIE GRAS

On a crispy hoe cake with grapes, sorghum and black pepper

FRIED GREEN TOMATO

With sheep's milk feta and romesco sauce

2009 Chardonnay, Sonoma Coast, Black Coyote

WINEMAKER DINNER

First Course

BLUE CRAB AND HEIRLOOM TOMATO PANZANELLA

*With cornbread croutons, little gem lettuce and
green goddess buttermilk dressing*

2008 Sauvignon Blanc, Napa Valley, Black Coyote

Second Course

CRISPY BERKSHIRE PORK BELLY

*Slow braised, then crisped in the oven served with
smoky heirloom yellow eye peas, fried squash blossoms and
truffled red eye gravy*

2007 Cabernet Sauvignon, Napa Valley, Black Coyote

Entrée

COCOA & CLOVE RUBBED DUCK

*With peppered Sonoma Foie Gras, roasted king oyster mushrooms,
and blackberry “mole”*

2006 Cabernet Sauvignon, Napa Valley, Black Coyote

Dessert

MILK CHOCOLATE CARAMEL TART

*With chocolate ice cream, peanut toffee and
peanut caramel anglaise*