

*Gooseberry Fool*  
*Presents a Winemaker's Dinner*  
*featuring*  
*Fenestra Winery*  
*August 23, 2008*

*2007 Torrontes*

Hand-formed Zucchini Pan-Cakes with Dill Crème Fraiche  
Served alongside Heirloom Tomatoes and fresh Mozzarella

*2007 Semillon*

Warm Pecan-crusted Goat Cheese Medallions, served with  
Crisp Salad of Arugula, Avocado and Radish with our house made  
Roasted Garlic, Lemon & Thyme Dressing

*True Red Lot 21*

Baby Scallops steamed in our Roasted Red Bell Pepper Sauce  
Served over Angel Hair Pasta

*2004 Cabernet Sauvignon*

Grilled Beef Tenderloin drizzled with our Peppercorn Brown Sauce  
Served with Panko-crumbed Mashed Potatoes and Seasonal Vegetable

*2007 White Riesling*

Individual Mixed Fruit Trifle  
(Fresh fruit, whipped cream, custard and sponge cake)

*Winemaker's Dinner*  
*Featuring*  
*Fenestra Winery*



*August 23, 2008 ~ 6pm*

*5-Course Dinner paired with Five of Fenestra Wines!*

*Menu available online*

***\$75 per person***

*(tip and tax already included)*

*Reservations are required for this event.*

*Prepay your reservation and save \$6 per person!*

*Call 240.6830 now!*

***Gooseberry Fool***

*622 First Street – Brentwood CA 94513 ~ 925.240.6830*

*[www.gooseberryfool.net](http://www.gooseberryfool.net)*