

## VINTNERS CLUB

a California non-profit public-benefit corporation  
(founded in 1971)

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### A MILESTONE BIRTHDAY CELEBRATION DINNER

at

ACQUERELLO RESTAURANT, 1722 Sacramento Street, San Francisco

**5:00 p.m., Sunday, November 9, 2008**

We are delighted to return to the Michelin-starred *Acquerello Restaurant* for celebration of the 60th birthday of our dedicated vice-president, Lalita. Our special evening will start with two wonderful champagnes--- "The Duelling Dukes" --- Taittinger of Reims and Pol Roger of Epernay, both from the 1990 vintage. Our Champagne cognoscenti remind us that it was the surprisingly high acidity levels that made 1990 one of the greatest vintages of the last century. The exemplary finesse, mousse and longevity of the Pol Roger promise to offer an exquisite counterpoint to the biscuity layers and balance of the Taittinger.

The Diamond Jubilee commemorative *grand cru* Corton Charlemagne, Remoissenet, from the hallowed Côte d'Or will accompany an unforgettable preparation of abalone.

Next, we will enjoy an elegant Latricières-Chambertin, also a *grand cru* from the Côte d'Or, whose silken tannins are bound to make even the most discriminating palate wistful. A fine complement to the hand-made maltagliati pasta with fresh Italian porcinis!

Magnums of three spectacular older-vintage Napa Valley Cabernets which were adjudicated to be among the finest by Bordeaux' top wine experts at the Vintners Club's historic tasting last October--- *The Judgment of Bordeaux*--- will accompany the main course of venison. The 10th bottling of the hedonistic "Abacus" (1992-2007), a rare superstar which combines the best of age with the best of youth, will follow. Just a few sips will explain why this incredible wine costs an eye-popping \$460/bottle on initial release.

We will conclude with the last few bottles of one of Lalita's favorite 1979 Sauternes, a *premier grand cru* (First Growth in 1855) that has aged gracefully in our family's wine cellar for more than a quarter of a century. This unctuous wine full of honeysuckle, citrus and pineapple notes remains as impressive now as it was when first purchased.

**MENU ON NEXT PAGE**

## MENU

Espresso Cup of Verdure Bianco Soup  
House-Cured Wild Norwegian Salmon Gravlax  
Warm Spoonful of Seared Ocean Scallops  
Chopped Carpaccio of Kampachi  
*1990 Champagne (Extra Reserve Cuvée Pol Roger, Épernay)*  
*1990 Millésimé Champagne Taittinger, Reims*

Brown Butter Basted Red Abalone with Celery and Rainbow Carrot Salad  
*1997 Corton-Charlemagne, Diamond Jubilee Grand Cru, Remoissenet, Côte d'Or*

House-made Egg Maltagliati tossed in a Ragu of Porcini Mushrooms and Veal  
*1995 Latricières-Chambertin, Grand Cru, Rossignol-Trapet, Côte d'Or*

Loin of Venison Crusted with Pistacchio, Pink Peppercorn and Sesame,  
Seasonal Greens

*2001 Special Selection, Caymus Vineyards, Napa Valley, en magnum*  
*2001 Cabernet Sauvignon, OShaughnessy Estate Winery, Howell Mountain, Napa Valley, en magnum*  
*2002 Cabernet Sauvignon, Rocca Family Vineyards, Yountville, Napa Valley, en magnum*

A Selection of Artisanal Cheeses (Moliterno, Tronchetto and Maccagnetta) with Hazelnuts, Almonds,  
Pine Nuts & Walnuts in a Honey Glaze, Walnut Bread  
*10<sup>th</sup> Bottling (1992-2007) "Abacus" Reserve Cabernet Sauvignon, ZD Wines, Napa Valley*

Biscotti with Coffee/Tea  
*1979 Château de Rayne-Vigneau, Premier Grand Cru (First Growth in 1855), Sauternes*

Thanks to the generosity of our members, we are able to share this experience with you for:  
\$255/member; \$360/non-member (*includes 8.75% tax plus 20% gratuity plus corkage*).

FOR RESERVATIONS: Please call the Vintners Club at (415) 381-4467.

TO PAY: Please fax your Visa or Mastercard information to the Vintners Club at (415) 381-4460.

*Deadline to cancel a reservation and be entitled to receive a refund is 10 a.m. on Friday, October 31.*

In keeping with the ambiance and the atmosphere of the occasion, suggested dress is *black tie or dark suit*.