

## VINTNERS CLUB

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

36 Southridge West  
Tiburon, California 94920

Telephone: (415) 381-4467

Facsimile: (415) 381-4460

Website: <http://www.vintnersclub.com>

E-mail: [info@vintnersclub.com](mailto:info@vintnersclub.com)

### BRUCE GRAY'S BIRTHDAY CELEBRATION DINNER

featuring

### 1990 CHÂTEAU LAFITE-ROTHSCHILD en double magnum

4:00 p.m., Saturday, July 25, 2009

Named after the famous medieval bareback horse race ("Il Palio") in the town of Asti, Italy, *Palio D'Asti* is one of San Francisco's top-rated restaurants. Upon visiting in April, we were convinced that it would be a fine venue for the magnificent *grand vin* of the legendary First Growth, Château Lafite-Rothschild, Pauillac (Bordeaux), donated by our members Bruce and Beverly Gray. Not much can be added to the **96 points** and recent glowing review of this wine by Robert Parker Jr.: "...the wine was roaring from the glass. The 1990 Lafite has turned out far better than my early assessment.... it boasts gorgeous aromas of cedar, tobacco leaf, cassis, and lead pencil shavings." Mr. Parker uses additional superlatives: "explosive aromas" and "fleshy, full-bodied wine." Wow!

Chef-Owner Daniel Scherotter promises to impress us with creative Tuscan and Venetian preparations. The symphony of flavors will also be complemented with outstanding Champagne, White Burgundy and Red Burgundy from the hallowed Côte d'Or. We will conclude with liquid gold from the Napa Valley, *Dolce*, donated by our members John and Shari Silva.

#### **Uova Sode alla Veneziana**

Venetian Style Crab Deviled Eggs

#### **Gamberi in Pancetta**

Grilled Pancetta Wrapped Shrimp with Sage

*Champagne Serge Mathieu, Cuvée Prestige Brut, Lingey, France*

#### **Salmone in Salamoia**

Olive and Lemon Cured Wild Salmon with Eggplant Caponata

*1995 Puligny-Montrachet, "Les Folatières", Premier Cru, Domaine René Monnier*

#### **Ravioli alla Toscana**

Fresh Porcini Mushroom-Stuffed Ravioli with Wild Boar Sugo

*1996 Nuits-St-Georges, Les Murgers, Premier Cru, Domaine Bertagna*

#### **Contrafiletto con Fagioli all'Uccelletto**

Grilled Prime New York Strip with a Tuscan Style Summer Bean Ragout

*1990 Château Lafite-Rothschild, en double magnum, compliments of Bruce & Beverly Gray*

#### **Caprino Staggionato e Fresco**

Aged Goat Cheeses and Goat-Milk Robbioli with Roasted Apricots and Toasted Almonds

*2001 Dolce, Dolce Winery, Napa Valley, en magnum, compliments of John & Shari Silva*

PRICE (deeply discounted for members): Thanks to the generosity of the Grays and the Silvas, we are able to share this experience with you for:  
\$225/member; \$325/non-member (*includes* 20% gratuity plus 9.75% tax plus corkage) for reservations submitted by June 30;  
\$235/member; \$335/non-member thereafter.

TO PAY: Please fax your Visa/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 Tuesday, July 14.*

VENUE: Palio d'Asti, 640 Sacramento Street (at Montgomery Street), San Francisco 94111.

ATTIRE: Jacket and tie.