

Menu  
**GRACELAND CELLARS WINE DINNER**  
**Thursday, August 10, 2006**

**Appetizers / Reception Hour**

Andouille and boudin brochettes with Cajun sauce  
Chicken quesadilla with guacamole picante  
Baby shrimp wrap with pico de gallo  
International cheese and anti-pasto display

Reception Wines

White: Blue Suede Chardonnay

Reds: The King Cabernet Sauvignon, Jailhouse Red Merlot

**1<sup>st</sup> Course**

Shrimp-toast crostinis on a bed of micro greens, lemon grass and pickled ginger.

Wine: Blue Suede Chardonnay

**Entree**

Chile seared beef and pork tenderloin with ratatouille  
and boursin croquettes.

Wine: Blue Christmas Cabernet Sauvignon

**Dessert**

Raspberry almond tart with crème anglaise

Wine: All Shook Up Sparkling Wine

Coffee