



LITTLE RIVER INN

Esterlina Pinot Noir Festival Dinner

Four Course Dinner Paired With Esterlina Wines

Menu Prepared By Exec. Chef Marc Dym

Hosted By Winemaker Eric Sterling

Saturday, May 16, 2009 / 6:30 p.m.

\$85 Per Person

tax and gratuity not included

Passed Appetizer

DUNGENESS CRAB SALAD CUCUMBER ROLL

with red chili mango relish

Esterlina, Cole Ranch, "off dry" riesling '07

First Course

SALMON CROQUETTE

with celery root slaw and chive aioli

Esterlina, "Estate" Anderson Valley, pinot noir, '06

Esterlina, "Estate" Anderson Valley, pinot noir, '07

Second Course

CRISPY DUCK BREAST

szechuan peppercorn crusted with shiitake broth and scallions

Esterlina, Seven, Anderson Valley, pinot noir, '06

Entree Course

PRESSED PORK BELLY

with caramelized apples, zin braised red cabbage and grain mustard mash

Esterlina, Bacigalupi, zinfandel, '05

Dessert Course

ALMOND TART

with goat cheese and apricots

Esterlina, Cole Ranch, "late harvest" riesling '08