

# PICÁN

AN EXCLUSIVE EVENING WITH  
BLACK COYOTE WINES

*A Special Winemaker Dinner at Picán*

BLACK  
COYOTE



## VIP “MEET THE WINEMAKER” RECEPTION AND WINEMAKER DINNER

TUESDAY, JULY 27TH, 2010

Enjoy a variety of Southern hors d'oeuvres and the first-ever barrel tasting of Black Coyote's 2009 Sonoma Coast Chardonnay, while visiting with Dr. Ernest A. Bates, partner/founder; Winemaker Tim Milos and Vanessa Robledo, president, Black Coyote Chateau.

A sumptuous prix fixe, four course Southern-inspired menu — each dish conceived to pair with a specific Black Coyote wine — follows.

### **VIP Winemaker Reception & Dinner**

\$150 — Begins at 6:30pm

### **Winemaker Dinner Only**

\$120 — Begins at 7:15pm

Please reserve by emailing to [rsvp@picanrestaurant.com](mailto:rsvp@picanrestaurant.com)  
or calling Picán, 510.834.1000 by Thursday, July 22.

Limited seating available; reserve early!

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### VIP “MEET THE WINEMAKER” RECEPTION

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#### *Hors d'oeuvres*

##### BARBEQUED OYSTER ON THE HALF SHELL

*With radish, basil & Benton's Smokehouse bacon*

##### SOUTHERN SATAY

*Chardonnay & chile cured salmon  
with roasted mushroom, sweet corn & buttermilk*

##### SEARED FOIE GRAS

*On a crispy hoe cake with grapes, sorghum and black pepper*

##### FRIED GREEN TOMATO

*With sheep's milk feta and romesco sauce*

2009 Chardonnay, Sonoma Coast, Black Coyote

### WINEMAKER DINNER

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#### *First Course*

##### BLUE CRAB AND HEIRLOOM TOMATO PANZANELLA

*With cornbread croutons, little gem lettuce and  
green goddess buttermilk dressing*

2008 Sauvignon Blanc, Napa Valley, Black Coyote

#### *Second Course*

##### CRISPY BERKSHIRE PORK BELLY

*Slow braised, then crisped in the oven served with  
smoky heirloom yellow eye peas, fried squash blossoms and  
truffled red eye gravy*

2007 Cabernet Sauvignon, Napa Valley, Black Coyote

#### *Entrée*

##### COCOA & CLOVE RUBBED DUCK

*With peppered Sonoma Foie Gras, roasted king oyster mushrooms,  
and blackberry “mole”*

2006 Cabernet Sauvignon, Napa Valley, Black Coyote

#### *Dessert*

##### MILK CHOCOLATE CARAMEL TART

*With chocolate ice cream, peanut toffee and  
peanut caramel anglaise*