



## **Handley Cellars Harvest Dinner Saturday, October 6, 2007**

### **Tips and Tastes from our Local Market Basket: The Bounty of the Harvest Season**

- Interactive/Demo Station #1: Wild Berry Cordial
- Interactive/Demo Station #2: Wild Berry and Apple Gallettes
- Interactive/Demo Station #3: Making Fresh Buffalo Mozzarella
- Interactive/Demo Station #4: Greens and Beans Crostini and Bruschetta Toppings
- Interactive/Demo Station #5: Local vs. Specialty Salt Tasting
- Tours of Garden, Winery and Vineyards

### **Crush Activities and Juice Tasting**

#### **Appetizers and Wine Tasting on the Patio**

Crostini and Bruschetta with Garden Toppings  
With Local Stella Cadente Olive Oil and Sea Salt  
Locally cured olives

#### **Seated Dinner in the Tasting Room**

Insalate Caprese with Garden Heirloom Tomatoes  
And Hand Made Buffalo Mozzarella

Grass Fed Organic Beef Short Ribs Braised in Pinot Noir  
Served over Lundberg Organic Rice Blend

Sauteed Garden Green Beans with Fennel Seed and Lemon Olive Oil

Composed Salad of Mixed Greens and Elk Creamery Smoked Chevre  
With a Blood Orange Mustard Vinaigrette

Café Beaujolais Breads

Wild Berry and Apple Gallettes with Cowlick's Candy Cap Ice Cream  
And Wild Berry Cordial