



*Wednesday, May 2nd, 2007, 7pm*

*Levende Lounge and Gundlach Bundschu Winery  
present a Five-course  
Vintner's Dinner with Jeff Bundschu...*

**one**

*thai curry shrimp taco/mango-herb salsa*

Paired with **2006 Gundlach Bundschu Rhinefarm Vineyard Gewürztraminer**

**two**

*seared tombo tuna/polynesian salad of orchids, napa cabbage and snap peas/spicy  
sesame dressing/toasted coconut and pineapple*

Paired with **2004 Gundlach Bundschu Rhinefarm Vineyard Chardonnay**

**three**

*blackberry-glazed roasted duck breast/living watercress*

Paired with **2004 Gundlach Bundschu Rhinefarm Vineyard Pinot Noir**

**four**

*grilled lamb tenderloin skewers/caper-mint gremolata*

Paired with **2004 Gundlach Bundschu Rhinefarm Vineyard Merlot**

**five**

*pecan-crusted goat cheese/trio of poached dried fruits*

Paired with **2004 Gundlach Bundschu Rhinefarm Vineyard Cabernet Sauvignon**

\$69 per person (before tax and gratuity)

**Food presented by:** Executive Chef Arren Caccamo

**Wines selected by:** Jeff Bundschu

**Pairings by:** Ben Doren & Arren Caccamo