



Inaugural Farm to Table Dinner

July 9, 2011

**with Kathy McNamara and Dick Keenan
and featuring the wines of
Enkidu and Loxton Cellars**

Growers ★ Kathy McNamara & Dick Keenan

Kathy McNamara and Dick Keenan are the owners of the Kick Ranch vineyard near Santa Rosa, California. They began the planting of Kick Ranch in 2000. This year Kick Ranch is growing premium wine grapes for 15 Napa and Sonoma wineries. www.kickranch.com

Kathy is a retired R.N. She is an avid hiker, a conservator, a trainer of champion agility dogs (ask her about Flip's blue ribbons), an extremely good Canasta player - and a wonderful aunt.

In 2008, Dick retired from 30 years of active trial practice. He practiced 28 years with the San Francisco law firm of Folger Levin & Kahn in San Francisco. Dick represented plaintiffs and defendants in a wide variety of complex commercial litigation matters and was admitted to appear before courts in California and many other jurisdictions.

In January 2011, Dick opened the offices of Keenan Mediation to provide mediation services for the wine industry. As a wine grape grower, small winery owner and lawyer with 30 years of litigation experience. Dick brings a unique experience and perspective to the mediation of disputes among growers, wineries and businesses involved in the wine industry.

Vineyard Manager

★ Glenn Alexander

After years as a passionate wine consumer, Glenn Alexander had the opportunity to move to Sonoma County and purchase a vineyard. A native Texan who grew up farming row crops, his upbringing soon led him to pursue a "hands on" approach to managing his grapes.

Glenn completed the viticulture program at Santa Rosa College, interned with Preston Vineyards and worked closely with long time Sonoma County vineyard manager Arturo Robledo before founding Bacchus Vineyard Management in January 2004. The first year, Bacchus farmed six vineyards totaling thirty acres. Today, the company farms over five hundred acres and manages fruit for some of Sonoma and Napa's most elite wineries.

ENKIDU



Enkidu strives to create wines that are first and foremost an embodiment of the vineyard. Distinctive and expressive, our wines are carefully crafted and nurtured: the product of our commitment to make the best wines possible.

LOXTON



Chris Loxton is the fourth generation of a grape growing family that has its roots outside of the Barossa Valley in South Australia. Now based in Sonoma Valley, Loxton Cellars primarily produces Syrah and makes 3000 cases of wine annually.

Dinner Menu

Passed and Stationary Appetizers

Ahi Tuna Tar Tar with Cucumber, Mango and Ginger Sesame Soy Glaze
on a Crispy Won Ton

Mini Goat Cheese Eclairs with Ripe Pear, Caramelized Onions
Arugula Pistachio Pesto

Crudite Platter with Zucchini, Cucumber and Carrot
Dill and Herbed Dipping Sauces

Salad

Baby Heirloom Greens with Dry Creek Peach, Humboldt Fog, Toasted Almond
Golden Balsamic Ver Jus Vinaigrette

Family Style

Grilled Lamb Sirloin with Dried Mission Fig Glaze and Saute Rainbow Chard
Bodega Salmon with Fresh Lemons, Fried Capers and Citrus Tarragon Cream
Roasted Gold and Red Potatoes with Thyme and Smoked Sea Salt
Grilled Garden Zucchini, Summer Squashes and Torpedo Onion
Costeaux's Sourdough Epis and Butter

Mini Dessert Platters

Sharfenberger Chocolate Cheesecake
Lemon Poppyseed Cupcakes
Strawberry Profiterole with Vanilla Bean Pastry Cream

Farm to Table Wines

Enkidu

- 2010 Shamhat Syrah Rose \$20
- 2009 Kick Ranch Sauvignon Blanc \$25
- 2008 Kick Ranch Syrah \$34
- 2009 Bedrock Sonoma Valley Zinfandel \$32

Loxton Cellars

- 2008 Chardonnay "Hawk Hill"(Russian River Valley) \$28
- 2008 Syrah Kick Ranch (barrel sample- not released yet) \$32
- 2007 Cabernet-Shiraz Grandfather's Cuvée (Sonoma Valley) \$32
- 2008 Syrah Port (Sonoma Valley (500ml) \$28



Redwood Empire Farm



Redwood Empire Farm, owned and operated by Jeff and Ariel Russell, is a sustainable farm in Rincon Valley, Santa Rosa. Jeff and Ariel grow the highest quality, most delicious, seasonal produce – from luscious Spring greens and ornate colored cauliflowers, to dry farmed tomatoes and sweet, crunchy watermelons, they grow it all. Staying true to their belief in the importance of being true stewards of the land, they strive for their farm to be a healthy and bountiful agro-ecosystem.

In 2010, Jeff and Ariel expanded Redwood Empire Farm onto Kick Ranch; they sell most of their produce directly to the surrounding community. They have a Community Supported Agriculture program (CSA), and also sells at the Santa Rosa Certified Farmers' Market and at its seasonal Farm Stand, which is located at the main farming property on Middle Rincon Road in Santa Rosa. For more information on Redwood Empire Farm and how to buy their veggies, visit their website www.redwoodempirefarm.com



Vintage Valley Catering is located in picturesque Healdsburg. Chef/Owner Mike Matson caters for many wineries and weddings and understands the subtleties of food pairing. Tasting various Sonoma County wines, he creates tantalizing pairings with the freshest Sonoma Wine Country produce available. Chef Mike and his team will create the perfect meal to compliment your wines and create a wonderful dining experience for any event. Vintage Valley also caters special events, can create delicious box lunches to-go, and even offers an exclusive on-site dining experience if you have a party too large for a restaurant or just want a private venue complete with a personal chef and wait staff.

Vegetable Du Jour Crudite

Julienne Squash, Peppers, Cucumbers, Green Beans and Baby Carrots (Any other vegetable that can be eaten Raw from the Garden) 1 Cup of Each
Keep the Veggies in Containers on Ice - Serves 8

Green Goddess Dressing

1/2 Cup Organic Plain Yogurt
1/2 Cup Crème Fraiche or Sour Cream
2 Tbsp Champagne Vinegar
2 Tbsp Lime Juice
1 Tbsp Sriracha(The Rooster Sauce)
1 Tsp Smoked Salt
2 Tbsp Chopped Basil
1 Tbsp Chopped Thyme
1 Tbsp Chopped Sorrel
Mix Together and Keep on Ice in Fridge
Dip Veggies, Eat and Enjoy the Earth

Cashew Pesto

1/2 Cup Salted and Toasted Cashews
2 Bunches of Picked Basil Leaves
2 Tbsp of Fresh Squeezed Lemon Juice
1 Tsp of Lemon Zest
3 Cloves of Garlic
1 Tsp Sriracha (Thai Chili Paste)
1 Tbsp Kosher Salt
2/3rd of a Cup of EVO(Extra Virgin Olive Oil)

Pulse Everything together in a Food Processor
Chill and Dip Veggies when you are Hungry - Serves 8

If you would like recipes for any of the dishes served tonight, please contact Chef Mike at
707.433.9628 or chef@vintagevalleycatering.com

NOTES



www.kickranch.com