



**CABERNET FRANC DAY**

# Agenda

Seminar and Tasting of International Wines – 10:30

Paso Panel – 11:45

Grand Tasting: Noon to 3PM

## Food Pairings by Neeta Mittal & Chef Charlie Paladin

*Inspired by the elements of Cabernet Franc*

**Grazing Bar**  
Hummus with Fried  
Garbanzo, Smokey Baba  
Ghanoush, Golden Dahl and  
Tapenade  
Crusty Bread, Naan, and  
House Made Crackers  
Pickled and raw Vegetables  
Crudité

**Parippu  
Vada/Masala Vada -  
South Indian Lentil  
Cakes**

**Roast Loin of Lamb with  
Violet Oil, Lavender and  
Mint**



**Duck Breast  
seared rare With  
Cherry Demi-  
glace**



**Camembert with Herbes de Provence  
and Red Mustard Seed**