

**Ecco Restaurant is Proud to Host our 2nd Wine Dinner**  
Featuring the Wines from Fess Parker Winery in Santa Barbara, California

**Wednesday March 3rd, 2010 at 6 P.M.**

**\$70** Per Person not including tax and tip

**Reception**

*2007 Santa Barbara County Viognier*

Brown Butter Sautéed grapes and Mango, with Cheese in Puff Dough

**Course 1**

*2008 Central Coast Riesling*

Wine Poached Chicken Breast 'Napoleon', Layered with Brie and Brulee'd Peach and Melon Coulis

**Course 2**

*2008 Santa Barbara County Chardonnay*

Chardonnay-Stewed Apple 'cups' filled with Vanilla-Butter sautéed Lobster Meat, Wine Gelée and Cress

**Course 3**

*2007 Santa Barbara County Pinot Noir*

Duck Duo, with Confit Duck Breast and Duck Liver Pâté, Gorgonzola Crostini,  
Braised Fennel & Melon Rind Pickles

**Course 4**

*Frontier Red Lot #91 Anniversary Edition*

Simple Grilled Ostrich Filet, Blackberry-Vanilla Demi & Juniper dusted Potato Strudel

**Course 5**

*2006 Santa Barbara County Syrah*

Dry Aged New York Sirloin, Slow Braised in Herbaceous Bacon Fat, Berry-wooded Demi

**Dessert**

Chilled Syrah Served with Wine Glace, Syrah Marshmallow and Berry Compote