

Holy Cross Hospital Foundation Presents



2009 Toast of Taos Wine Dinner & Auction

Stakeout Grill & Bar

July 9, 5:30 pm

MENU

CROSTINI AL SALMONE

House Smoked Wild Sockeye Salmon on Rustic Bread with Crème Fresh and Caviar

CARPACCIO

Thinly sliced Elk Tenderloin with Truffle Oil, Parmesan and Crispy Shallots

D.H. Lescombes, Brut (New Mexico), D.H. Lescombes, Kir (New Mexico)

SEARED JUMBO SCALLOPS

On a bed of crispy Fennel Slaw with Lemon Vinaigrette and Chive Oil

D.H. Lescombes, Fume' Blanc 2007 (New Mexico)

ROASTED BEET SALAD

Belgian Endive, Candied Pecans and Gorgonzola with Sherry Vinaigrette

D.H. Lescombes, Chardonnay 2007 (New Mexico)

WILD MUSROOM RISOTTO

Served with Pancetta, Porcini Mushrooms, Fresh Herbs and Parmesan Cheese

D.H. Lescombes, Petite Verdot Limited Release 2007 (New Mexico)

D.H. LESCOMBES SORBET

STAKEOUT 4 X 4

A combination of a most tender grilled Kobe Beef and cold-water Lobster Tail

Served with Cabernet Demi-glace sauce and drawn butter

D.H. Lescombes, Cabernet Sauvignon Limited Release 2005 (New Mexico)

MOLTEN CHOCOLATE CAKE

Served warm with molten center and Raspberry Sauce

St. Clair, Port (New Mexico)

Tickets are \$150. Price does NOT include gratuity. All profits help pay for digital mammogram equipment for Holy Cross Hospital.

To view auction items, go to www.toastoftaos.com

For tickets or information, go to www.toastoftaos.com or call 575 751-5811.

