

28<sup>th</sup> Annual Napa Valley Wine Auction  
Frank Family Vineyards  
June 6<sup>th</sup> 2008

*Aperitivo e Bocconcini*

Fragole del Bosco Spritzers  
featuring Frank Family Champagne Rouge

Chiarello's house-cured salami  
Crispy little smelts

The most perfect three: Just-made mozzarella  
with "de-stoned" extra virgin olive oil & sel gris

*Antipasto*

"Angry" spot prawns & soft-shell crabs with white bean passatina  
crispy garlic, chili, basil and orange zest

Frank Family Napa Valley Chardonnay 2006

*Pasta*

Zinfandel Spaghettini  
Chittara-cut spaghettini cooked in Giana Zinfandel with garden zucchini,  
zucchini flowers, fresh & aged sheep's cheeses

Chiarello Vineyards Giana Zinfandel 2005

*Secondo*

"Porchetta, Porcini, and Polenta"  
Whole roasted suckling pig, Mt. Shasta porcini mushrooms,  
grits two ways and aceto braised greens

Frank Family Cabernet Sauvignon Reserve 2005  
Frank Family "Promise" Cabernet Sauvignon 2004

*Dolce*

"La Tur" creamy Piedmontese cheese  
with red pepper-mint marmelata and spiced crostini

Warm fruit crostata with gorgonzola streusel

Frank Family Napa Valley Port

*Presented by Chef Michael Chiarello & Chef Nick Ritchie of Bottega Restaurant, Yountville (opening Oct)  
Chef Chiarello is also founder of NapaStyle, owner of Chiarello Family Vineyards,  
and host of Easy Entertaining on Food Network*