

The Diablo Chapter of Tasters Guild
cordially invites you to attend an evening
of fine wines paired with fine cuisine at

The Farmer Restaurant

at the historic
Pleasanton Hotel

855 Main Street
Pleasanton, CA 94566

925.399.6690

Thursday

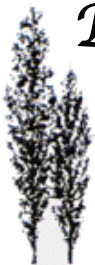
March 25, 2010

At 7:00P.M.

Featuring the wines of
Page Mill Winery
With our special speaker

Dane Stark

Winemaker



Page Mill Winery



Menu by Executive Chef
Roberto Ortiz

Cajun seared fresh sea Scallops
Over salad of green papaya, mango, mint,
basil & cucumber
2009 Pinot Grigio (Livermore)

Wild Mushroom ravioli al Ratatouille
with fresh Pesto garnish
2007 Chardonnay (Alexander Valley)
2008 Chardonnay (San Francisco Bay)

Chancho a Las Brasas
grilled Pork Tenderloin
Served with potato polenta, and apricot
mustard sauce
2006 Pinot Noir (Santa Maria Valley)

Anticucho Mixed Grill
Skewers of beef tenderloin
in garlic cumin sauce
and smoked duck sausage in cherry sauce
served Himalaya Basmati rice
2007 Zinfandel (Napa Valley)

Queso de Mayo, Manchego
and Cherry Cobbler
2006 Estate Petite Sirah



Reminders, rules and regulations

Attendees recognize that they will consume alcohol and assume all responsibility for having done so.

Moderation in wine and food leads to a healthier and safer life.

As a courtesy to all attendees, please avoid the use of strong fragrances and please turn off your cell phone.

For event information contact Gail or John Engstrom at tguild026@aol.com = email (preferred) or 925/828-8356 = phone or fax

Paid early bird reservations must be received by **March 14**. All other reservations must be received by **March 21**, and will be honored only if seats are still available. Each membership is entitled to two seats at the member price. Single members can bring one guest at member price. **Payment in advance is required.** No news is good news – we will only call you if there is a waiting list. We will give Cancellation refunds after March 21 only if there is a waiting list, however, you may have a guest replace you. Checks received for non-attendees will be destroyed. **No show = no refund.** We still have to pay the bills. If you make a last minute reservation and must pay at the door, you are still responsible for payment in the event of a no show.

- - - detach at this line - - - send form below with check - - - post above announcement where people will see and be envious of you - - -

Reservation Form ■ March 25, 2010 ■ Page Mill at The Farmer Restaurant

Number of 'early bird' attendees @ \$70.00

_____ \$ _____

Number of regular members @ \$75.00

_____ \$ _____

Number of non-members @ \$92.50

_____ \$ _____

Membership (new or renew) \$45/1yr; \$85/2yrs

_____ \$ _____

TOTAL ENCLOSED

_____ \$ _____

Name of contact person for questions _____

Daytime phone # _____ e-mail _____

Make checks payable to **Tasters Guild #026** and mail with
reservation form to: **21001 San Ramon Valley Blvd.**

Suite A4-148; San Ramon, CA 94583

Attendees Names: _____ / _____ / _____ / _____