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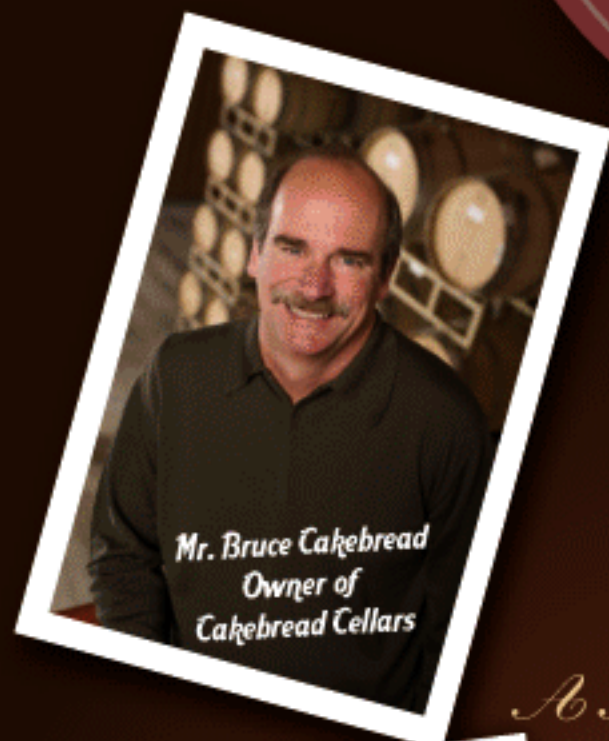
2009 ASC SHANGHAI WINE EVENT

TRUST IN ONE NAME FOR FINE WINE

独享信赖，美酒传承

# Cakebread Cellars

NAPA VALLEY



Mr. Bruce Cakebread  
Owner of  
Cakebread Cellars

## CAKEBREAD WINE DINNER 卡布瑞酒庄晚宴

*A Taste of Napa: An American Family Tradition*

The Cakebread Family, owners of Cakebread Cellars in Rutherford, Napa Valley, is among the most creative and successful winery families in California's famed Napa Valley. Since its founding in 1973, the winery has developed a reputation for producing world-class wines. Its success is built on quality, consistency, and continuity applied in equal measures to the grapes, wines, and people of the winery.

This May we will bring together the fabulous wine and specially imported organic foodstuffs of Napa Valley and some of the best artisan style culinary delights from Napa Restaurant, to taste, talk, and simply celebrate the bounty of one of America's most successful food and wine producers: Cakebread Cellars.

Please join us at Napa for the 2009 American Napa Wine and Food experience with your esteemed host, Mr. Bruce Cakebread, owner of Cakebread Cellars.



### 品味纳帕：一个美国家庭的历史

位于卢瑟福，纳帕谷的卡布瑞酒庄业主卡布瑞酒庄世家，是加州纳帕山谷最富有创造性和成功的酒庄家族之一。自从1973年成立，酒庄因生产世界一流的葡萄酒而享誉盛名。它的成功建立在将质量，一致性和可持续性的平等衡量标准应用在了葡萄，葡萄酒，以及酒庄的人。

今年5月，我们将带来纳帕谷无以伦比的葡萄酒和的橄榄油配以一些特殊的进口有机美食，加上纳帕餐厅最优秀的艺术风格美食，用于品尝，交谈，并庆祝美国最成功的食品和葡萄酒生产商：卡布瑞酒庄。

请加入我们，与尊敬的卡布瑞酒庄的主人Bruce Cakebread先生一起分享2009年美国纳帕葡萄酒和美食的经验。

Napa Restaurant, 2F, No. 57 Jiang Yin Road  
7:00p.m. Friday, May 15, 2009  
RMB 788 net per person

Napa餐厅，江阴路57号  
2009年5月15日，星期五  
晚上七时，人民币788元/人

[Click here for menu](#)

**For the utmost enjoyment of your wine and food, smoking is only allowed after dinner**

为了能享受美酒与美食搭配，席间请勿吸烟



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NAPA  
WINE BAR & KITCHEN

VOSS  
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预订或了解更多信息，请联系ASC精品葡萄酒的陈小姐  
For reservations or enquiries, please contact Ms Sharon Chen of ASC Fine Wines,  
Tel: 64453214 - 280 or email: sharonchen@asc-wines.com

CAKEBREAD WINE DINNER  
卡布瑞酒庄晚宴  
Cakebread Cellars

NAPA VALLEY



MENU

**Lemon Thyme Black Codfish Sous-Vide**

on 'Fatted Calf' Sicilian al'Arancia with Cauliflower Puree, Cherry  
Tomato, and Chardonnay Caper Veloute

蜜制柠檬炖香鱼配花菜泥, 樱桃番茄, 莎雷妮白酒酱汁

**Napa Valley Sauvignon Blanc 2006**

★★★★★

**Five Spice Cured Pork Belly**

with Szechuan Grilled Pineapple, Pink Grapefruit, and NAPA Crackling

五香猪肚腩配川式烤鳳梨, 葡萄柚和招牌順風

**Napa Valley Chardonnay 2006**

★★★★★

**Marinated Australian Lamb Rump with Braised Lamb Shank  
Croustillant**

with 'Rancho Gordo' Cranberry Beans, Aubergine Caviar, and Pomme  
Frites, with Chianti Rosemary Demi Glace

澳洲羊臀肉和炖羊膝配茄子泥, 土豆條, 迷迭香紅酒汁

**Napa Valley Cabernet Sauvignon 2005**

★★★★★

**An assortment of French cheeses**

Camembert AOC Gillot, Coeur de Neufchatel, Pont l'evêque AOC Grand  
Terroir, Crottin de Chavignol AOC Fromi, Fourme d'Ambert AOC La  
Tradition, Reblochon AOC La Tradition, Comte AOC Fort Lucotte

羅金文奶酪, 納夏泰勒心型干酪, 艾維克干酪, 迪布瓦山羊干酪, 菲麗埃特奶酪, 薩瓦傳  
統奶酪, 魯克特堡伯爵奶酪

**Napa Valley Cabernet Sauvignon 2005**

★★★★★

**NAPA Lemon Tart**

with Citrus Chips and Grand Marnier Sauce

招牌檸檬塔, 柑橘片和大馬蒂埃酒汁



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