

THE TWO HUNDRED FORTY-FIFTH MEETING

RINDGE TRACT PARTNERS

DUCK CLUB



HOSTS

George Betsch
George Dofirmann

STOCKTON, CALIFORNIA

THURSDAY, MARCH 21, 2013

EXECUTIVE CHEF, JOHN C. HITCHCOCK
RINDGE TRACT PARTNERS

DEAD EYES
Larry Booth
Steve Klein

THE COMMITTEE
Greg Betsch, Chairman
George Betsch
George Dofirmann
Greg Dofirmann
Jim Jimison
Mike Lien

THE PRESENTATION



HORS D'OEUVRES

Crab Cakes with Chipotle Aioli and Red Pepper
Mayonnaise
Duck Confit Pizza with Caramelized Onions and
Cambozola
Seared Hawaiian Ahi Tuna on Cucumber Round
Seaweed Salad and Wasabi Foam

Ravines Dry Riesling
White Springs Vineyard
Fingers Lake, NY
2011

Rodney Strong
Chalk Hill Chardonnay
2010

FIRST COURSE

Butternut Squash Soup with Crème Fraîche and
Pumpkin Seeds

Wente Riva Ranch
Chardonnay
Arroyo Seco, Monterey
2011

SECOND COURSE

Stuffed Quail with Jalapeño Corn Risotto

Domaine Albert Morot
Beaune les Teurons
Premier Cru
Burgundy
2002

THIRD COURSE

Roasted Duck with Red Wine Demi-glace
Asparagus with Olive Relish
White Cheddar Scalloped Potatoes

Paras Mt. Veeder
Syrah
Napa
2003

Altamura
Cabernet Sauvignon
Napa
2007

FINISH

Humbolt Fog and Fiscalini Cheddar Cheeses
Dried Fruits and Nuts
Dennis' Cherry Bombs

Fonsecca Guimaraens
Port
1994

Cuban Montecristo #2 (torpedo)
Dominican Robusto (50 ring)

Glenmorangie Extra Rare
Eighteen Year Old
Single Malt