

Bonny Doon Vineyard Celebrates Charlie Trotter's 20th Birthday at Party of the Year

Chef Charlie Trotter reached the twenty year mark at his eponymous Chicago restaurant on Sunday October 7th, 2007 with a brilliant gastronomic lineup of the world's best chefs and one very special winemaker. A celebratory dinner for 100 was prepared by superstar chefs Tetsuya Wakuda, Thomas Keller, Pierre Herme, Heston Blumenthal, Daniel Boulud, David Meyers and Ferran Adrià, who were joined by Bonny Doon Vineyard's own Randall Grahm in a wine and food spectacular. As M. Grahm himself put it: "What I like best about Charlie's cooking is its cerebral nature-he is a smarty pants-yet aims for the cleanest, purest, most elegant expression of exquisitely fresh ingredients. I, for one, feel nourished spiritually, aesthetically and energetically, no *chakra* un-illuminated, when dining *chez* Chuck."

Bonny Doon Vineyard wines were selected for seven out of nine courses at this meal of the year with the biodynamic Ca' del Solo Albariño, Le Cigare Blanc and Le Vol des Anges being particularly noteworthy. Remarkable red wines included the 2003 Le Cigare Volant and a splendid balthazar (12 liter) of 1987 Le Cigare Volant, both paired with Trotter's "Line Caught Cod with Ankimo, Black Trumpets & Surprises". Later the magnificent 1992 Bonny Doon Estate Syrah and the 2005 Bonny Doon Bien Nacido Syrah, both paired with Daniel Boulud's "Wild Scottish Grouse with Sarawak Pepper 'Cromesquis'".

Two other impressive dishes not to be missed were "Oysters with Green Pistachio and Citrus" by Spain's famed Ferran Adrià, and "Sound of the Sea," a fanciful shellfish course by the English chef Heston Blumenthal which featured a conch shell encased IPOD so that each diner could simultaneously listen to the surf while dining. This once-in-a-lifetime event was underwritten by Chef Trotter and raised \$250,000 for The Charlie Trotter Culinary Education Foundation, an organization that awards scholarships to students seeking careers in the culinary arts and supports opportunities for Chicago area youth to visit the restaurant's nationally renowned "Excellence Program."



About Bonny Doon Vineyard

Bonny Doon Vineyard, based in Santa Cruz, California, was founded by Randall Grahm in 1983.

Its goal is to produce wines reflective of terroir whether on a regional macro level or a single vineyard micro level. Since the adoption of biodynamic vineyard practices in 2003, Bonny Doon wines evidence a deeper sense of place, more complex varietal character and a noticeable note of minerality. Bonny Doon is a moderate 35,000 case winery producing select super-premium wines, notably the Rhone influenced Le Cigare Volant, Cigare Blanc, Vin Gris de Cigare, Le Vol des Anges, as well as monopole wines from Ca' del Solo.

Visit Bonny Doon's tasting room in Santa Cruz, California [831-425-4518].

Learn more about us at www.bonnydoonvineyard.com.

Celebrating the 20th Anniversary of Charlie Trotter's Restaurant

Champagne & Canape Reception

David Myers

~Dom Perignon Brut 1999~

Four Heirloom Tomatoes & Four Organs

Charlie Trotter

~Dom Perignon "Oenotheque" Brut 1993~

Ostras con Pistacho Verde y Cítricos

Ferran Adria

~Bonny Doon "Ca' del Solo" Albarino, Monterey 2006~

Ravioli of Asahi Crab with Crab Terrine & Finger Lime

Tetsuya Wakuda

~Bonny Doon "Le Cigare Blanc" California 2005~

'Sound of the Sea'

Wakame, Hijiki, Dulse, Kombu & Abalone, Razor and Venus Clams

Heston Blumenthal

~Sato No Homare "Pride of the Village" Junmai Ginjo-shu, Sudo Honke, Ibaraki-ken~

Four Story Hill Farm "Cuisse de Poularde", King Richard Leeks,
Spice-Poached "Pruneaux D'Agen" & Black Winter Truffle "Coulis"

Thomas Keller

~Bonny Doon "Le Pousseur" Syrah, Central Coast 2005~

Line Caught Cod with Ankimo, Black Trumpets & Surprises

Charlie Trotter

~Bonny Doon "Le Cigare Volant" California 1987~

~Bonny Doon "Le Cigare Volant" California 2003~

Wild Scottish Grouse with Sarawak Pepper "Cromesquis"

Parsnips, Anjou Pears & Sauce Grand Veneur-Cassis

Daniel Boulud

~Bonny Doon "Estate" Syrah, Monterey 1992~

~Bonny Doon "Bien Nacido" Syrah, Santa Maria 2005~

Pâte Sablée au Maïs, Crème de Mascarpone aux Petits Pois à la Menthe,

Maïs Assaisonné au Malt et Gelée de Menthe Fraîche

Pierre Herme

~Bonny Doon "Le Vol des Anges" Monterey 2006~

Macaron à l'Aceto Balsamique di Modena 25 ans d'âge

Macaron à la Truffe Noire



David Meyers, Charlie Trotter, Pierre Herme, Thomas Keller, Ferran Adria, Daniel Boulud, Tetsuya Wakuda & Heston Blumenthal (left to right)



Randall Grahm and Charlie Trotter