



DINING WITH THE STARS

Featuring Joyce Vineyard

Saturday, September 18, 2010

Price \$95++

Cocktails 6:30pm, Dinner 7pm

For reservations, call (480) 488-7317

The Boulders' *Dining with the Stars Dinner* series will be an enlightening evening, served *al fresco*, complete with spiritual readings by noted astrologer Tom McMullan. As guests enjoy a gourmet dinner under the night sky, surrounded by the sights and scents of this exceptional garden, they'll learn how the planets and constellations influence their own lives on a very personal level and how the different signs relate to each other. Each distinctive menu, planned by both the chef and the astrologer, showcases the seasonal bounty of the 5,280-square-foot organic garden, accompanied by fine wines from Joyce Vineyards.

About the Vineyard

After purchasing a home in Carmel Valley, California, situated on five acres including an extreme hillside slope behind the house, a determination was made that a landslide could occur from the hillside above the house. In order to protect the property, vegetation needed to be planted throughout the hillside. And so began the journey into winemaking. The first vines planted on the hillside in 1987 named after Frank's first born son, Russell, created the vineyard which produces the estate cabernet for Russell's Vineyard. In 1993, a second vineyard was planted on the hillside above Russell's on a forty-one degree hillside and named after Frank's second son, Michael. This vineyard produces the estate merlot, known as Michael's Merlot.

The Boulders Resort
PO Box 2090 34631 Tom Darlington Drive
Carefree, Arizona 85377

MENU

~Pairings~

~2008 Joyce Vineyards "Black Mountain" Chardonnay~

Heirloom Beet Carpaccio

Laura Chenel Goat Cheese, Candied Pistachios, Wild Baby Arugula and Endive, Banyuls Vinaigrette

Steelhead Salmon

Young Rainbow Chard, Rye Croutons, Kohlrabi, Fricassee Shrimp, Celery Root Veloute

~2008 Joyce Vineyards "Black Mountain" Pinot Noir~

Intermezzo

Grilled Black Figs, Serrano Ham, Lemon Basil Sorbet, Mascarpone Cheese

Juniper Brined Buffalo Strip

Potato Soufflé, Hen Of The Wood Mushrooms, Brussels Sprouts, Corn, Tellicherry Saba Gastrique

~2006 Joyce Vineyards "Mesa Del Sol" Syrah~

Chef's Selection of Interesting Cheeses

~2007 Joyce Vineyards "Pedregal" Cabernet Sauvignon~

DESSERTS

Stonefruit Consommé

Fromage Blanc Pannacotta, Lemon Thyme Cake, Agave Peach Sorbet

~2007 Joyce Vineyards "Pudding Wine" Late Harvest Wine~