



VS

Tradition Innovation

WINE DINNER

Tuesday, February 21st 2012, 6:30 Reception, 7:00 Dinner

And by popular demand

Wednesday, February 22nd 2012, 6:30 Reception, 7:00 Dinner

First Course - Sauvignon Blanc

Craggy Range, Marlborough, New Zealand

vs.

Michele Redde Sancerre, Loire Valley, France

Oysters on the Half Shell Two Ways

West Coast with Citrus Pearls & East Coast with a
Pear and Bacon Mignonette En Croute

Second Course - Chardonnay

Hess Collection, Napa Valley, California

vs.

Jadot Macon Villages, Burgundy, France

Lemon Sorrel and Frisee Salad Topped with Fuji
Apples and Brie Foam

Garnished with Orange Scented Crispy Bread

Third Course - Pinot Noir

Wild Rock, Central Otago, New Zealand

vs.

Joseph Drouhin LaForet, Burgundy, France

Woodland Farm Fromage de Tête with a Truffle
Chestnut Puree Accompanied by a Cranberry-
Kumquat Chutney and Peppercorn Crackers

Fourth Course - Syrah

Peter Lehman, Barossa Valley, Australia

vs.

M. Chapoutier Crozes-Hermitage,
Rhone Valley, France

Lamb Roulade Au Poivre with
Hand Turned Potato and Broccolini
Finished with a Black Cherry Cola Glaze

Fifth Course - Cabernet Sauvignon

Sequoia Grove, Napa Valley, California

vs.

Nozzolo IL Poretto, Tuscany, Italy

Slow Braised Wagyu Short Ribs Wrapped in
Banana Leaves Served with a Toasted Malt and
Coffee Crumble and Roasted Beet Lava Gel
Mirrored with a Natural Reduction

Sixth Course - Fortified Port

Bogle Petite Sirah, Clarksburg, California

vs.

Taylor Fladgate 10 year Tawny Porto, Portugal

Dried Fig Bar with Golden Raisin Frosting,
Powdered Caramel and
Chocolate Hazelnut Spread

Vegetarian and/or food only option available

\$65 + Tax & Gratuity

Please RSVP to 899. 9904

Executive Chef / Proprietor – John Varanese

Chef de Cuisine – Hollis Barnett

Special Guest Speaker – Tim Quinlan