



Wine Wednesday
Wine Tasting Dinner

Pinot Envy

Wednesday, April 21, 2010

First Course

2008 MT. DIFFICULTY, "ROARING MEG", PINOT NOIR, CENTRAL OTAGO, NEW ZEALAND

Roasted pear, baked aged goat cheese and frisée

Second Course

2005 AUGUST CELLARS, PINOT NOIR, WILLAMETTE, OREGON

Pâté de Campagne with whole grain mustard, brioche and apple chutney

Main Course

2007 PARIZE, "CLOS LES GRANDES VIGNES", GIVRY, PREMIER CRU, BURGUNDY

Bacon wrapped smoked pork tenderloin with pommes Anna and braised greens

Cheese Course

2007 ANNABELLA, "SPECIAL SELECTION", PINOT NOIR, CARNEROS, CALIFORNIA

TBD

Side Dishes

Rosemary pommes frites (+\$6.95)

Sautéed spinach (+\$6.95)

Truffled macaroni and cheese (+\$7.95)

ADDITIONAL GLASSES OF FEATURED WINES AVAILABLE FOR \$10

Dessert

TBD (+\$7)