



Join us for this exceptional dinner experience

The *NEW WORLD WINE DINNER*

Thursday, June, 25, 2009

Reception begins at 6:30pm

Dinner starts at 7:00pm

\$49.99 per person

Reception

Lobster Ceviche with Summer Corn, Lime and Chili's

Filet Mignon Churrasco on Crisp Plantain

Queso Manchego "Panini"

Brancott, Sauvignon Blanc, Marlborough, New Zealand 2008

Dinner

1st Course

Almond Barded Chilean Seabass with Early Growth Tomato Confit and Cilantro Essence

Errazuriz, Chardonnay, Casablanca Valley, Chile 2007

2nd Course

Smoked Bacon and Grape Leaf Wrapped Baby Quail
with Pinenut Chimichurri and Toasted Quinoa

La Posta, Cocina, Mendoza, Argentina 2007

3rd Course

Aussie Lamb "Two Ways"

Lollipop Rack Chops and Braised Osso Buco
with Horseradish Gremolata, Celery Root Puree and Roasted Beets

Strong Arms, Shiraz, South Australia 2007

4th Course

Caramel con leche

with Candied Cashews and Kumquats

Quady, Electra Orange Muscat, Ca 2007

For reservations call: 828-488-2826