

Wine Dinner  
June 1st ~ 7:00pm \$85 Reservations Required  
Fresh French  
*With Greg Finger of Millésime Vins-Fins*

Aperitif ~ Canvas Hill Rosado Brut  
*A little something extra came in on our long awaited boat!*  
*Enjoy a spectacular Cava that will make you think you are in France...*

2005 Pouilly-Fumé, Yvon & Pascal Tabordet, Loire  
*Scallop Bisque ~ Mussel Stock ~ Corsican Citron*

2004 Domaine Wilfrid Rouse  
Chinon Rouge “les Puys” MDO CGA Paris 2006  
*Bibb Spiral ~ Spiced Hazlenuts ~ Cucumber ~ Black Tea Vinaigrette*

2005 Domaine Des Graves D’Ardonneau, Bordeaux  
Premieres Cotes de Blaye Blanc “Prestige”  
*Halibut Timbale ~ Sweet Pepper Coulee ~ Plantain Crisp  
Sweet Pea Puree*

2003 Chateau Mercier Côtes de Bourg Rouge, Bordeaux  
“Clos du Piat”  
*Pangian Beef Ravioli ~ Duxelle ~ Red Wine Reduction*

2004 Le Clos D’un Jour, Cahors “Clos”  
*Nic’s Choice Chevre ~ sweet herb marinade ~ orange peel glaze  
fresh berries*