



Wine Tasting Dinner,
Tuesday, February 7, 2012 at 7 P.M.

Hosted by Wine Expert Marne Anderson of Victor L. Robilio Co.,
and Gary Burhop of Great Wines & Spirits

FEATURED WINES ARE FROM
South Africa, Italy, Argentina, France and Napa California

THESE SUPERB WINES HAVE SCORED HIGH POINTS WITH
THE WINE SPECTATOR AND THE WINE ADVOCATE

Amuse Bouche

Smoked Salmon Mousse on baked crostini topped with fresh dill
Bouvet Brut Rose Sparkling, N/V - France

Roasted Duck Confit

Served with sweet potato gnocchi and served with champagne beurre blanc and fried leeks
Michele Chiarlo Barbera D'Asti "Le Orme" 2009 - Italy
(Wine Spectator 90 pts)

Potato Herb Crusted Sea Bass

Pan seared sea bass served with three citrus sautéed shiitake mushroom
Robert Keenan Chardonnay 2009 - Napa California
(Wine Advocate 90 pts)

Intermezzo

Cherry Sorbet

Grilled Petit Filet

Filet mignon grilled to perfection, served with creamy goat cheese polenta,
Topped with cognac shallot reduction
Ernie Else Proprietor's Blend 2008 - South Africa
(Wine Spectator 92 pts)

Dessert

White Chocolate Coconut Flan

Creamy white chocolate custard topped with Malibu coconut rum and fresh berries
Susana Balbo Late Harvest Torrontes 2009 - Argentina
(Wine Advocate 91 pts)

\$ 59 per person
plus tax and service charge

Willie Means - Chef de Cuisine