



## "Wines Around the World" Dinner Menu

Fall 2011

### Tomato Bisque

*Made with organic tomatoes and fine herbs fresh from our kitchen garden.*

Paired with Wente Sauvignon Blanc, CA



### Miscuglio Salad

*A crisp blend of romaine lettuce, baby spinach, radicchio and argula.*

*Finished with a raspberry vinaigrette and drizzled with goat cheese.*

Paired with Ruffino Pinot Grigio, Lumani Italy



### Tortellini stuffed with Porcini Mushrooms

*Served with a fine tomato-based vodka sauce and topped with fresh basil.*

Paired with Antinori Sangiovese, Santa Cristina Italy



### Coq au Vin

*A French classic; braised chicken in Bordeaux wine, pearl onions,  
Herb de Provence and a blend of fresh wild mushrooms*

Paired with Bordeaux, Chateau Pey La Tour France

-OR-

### Cedar-wrapped Norwegian Wild Salmon Filet

*Salmon wrapped in cedar paper, fresh rosemary, lemon and Herb de Provence.*

*Grilled at first, then slow-roasted in the oven in a bath of white wine.*

Paired with Girard Russian River, Chardonnay CA



### Lemon Crème Brulee

*A classic custard with a touch of lemon zest.*

Paired with Dolce Note Moscato, Rose Italy

\$69.00 per person + tax and gratuity