

Six Tables

Wine Country Dinner

*Co-hosted with Stacole Fine Wines
And Wine Warehouse of Boca Raton*

Friday, November 10, 2006 @ 7:30 p.m. (prompt)

*Seating is limited to first 24 reservations
Smart Casual Attire required*

Seven Incredible Wines paired with a Fabulous Five Course Dinner

Hors d'oeuvres

*Truffee' Mousse, Pepper-Sesame Seared Ahi Tuna,
Petite Crab Cake
Robert Pecota Sauvignon Blanc, 2005 Napa*

Salad

*Field greens and romaine hearts tossed in mango chutney
Garnished with sliced seared sea scallops
Accompanied with our freshly baked bread
Verget Puligny-Montrachet, 2003 Burgundy
Miner Vineyards Chardonnay, 2004 Napa*

Main Plate

*Mixed Grill:
New Zealand lollipop Lamb, Petite Veal Chops and Gourmet Venison Sausage
Siduri Vineyards 'Olivet Grange' Pinot Noir, 2004 Sonoma
Domaine Trapet, Gevrey Chambertin, 2002*

Cheese

*A selection of 3 Artisan Cheeses
"Jonesy" Tawny Port, Australia*

Dessert

*Fresh seasonal fruit compote
LillyPilly Late Harvest Muscat, 2002 Australia*

*Offered in an intimate setting prepared for the first 24 people to call.
Seating arranged in four tables, two 6 tops, one 4 top and one 8 top.*

*Call your wine friends then join us for an evening of
Fine food and fine wine!*

\$110 per person, plus tax and gratuity

Reservations only – Call 561-347-6260

*Credit card required to confirm and hold your reservation
(\$50 security deposit-cancellation fee)*