

Wine Dinner

August 14th 2010

6:30pm

Greeting Wine: Marques Caceres Rose (Spain)

Appitizer: Grilled flat Bread points with roasted Red Pepper Taziki Sauce
Paired with: Kessler "R" Riesling (Germany)

Salad: Pacific Salad with a Bacon Vinaigrette
Paired with: Latour "Valmoissine" Pinot Noir (France)

Entrée: Beef Burgundy with Wild Mushrooms
Sautéed Green beans & pearl onions with a Fried Polenta Cake
Paired with: DiMajo Norante Sangiovese (Italy)

Dessert: Raspberry & Crème Cheese Crepe
With a Orange Honey Drizzle
Paired with: Warre Tawny Port

Call the café for Reservations
725-1506 Ext 5
By August 10th

Music by Four Front Quartet

