



AUGUST 7  
RED WINE PAIRING

\$115.00 per person

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FIRST COURSE

Filet Steak Salad

*Pinot Noir, King Estate, Oregon 2011*

SECOND COURSE

Ahi Tuna

seared rare with cream corn

*Tenuta Di Nozzole, La Forra, Chianti Classico Riserva 2008*

THIRD COURSE

Filet Au Poivre

served with cauliflower gratin

*Amarone, Masi, Costasera, Valpolicella 2008*

FOURTH COURSE

Lamb Chop Marsala

served with braised brussels sprouts

*Bordeaux Blend, Conn Creek "Anthology", Napa Valley 2009*

FINAL COURSE

Double Chocolate Cake

with raspberry puree and fresh whipped cream

*Late Harvest Zinfandel, Dashe, Dry Creek Valley 2007*