

WINE DINNER FEATURING SELECTIONS
FROM ARTISANAL CELLARS
WEDNESDAY MARCH 17 @ 6 P.M.
\$50/PERSON INCLUDES TAX

Anton Bauer Gruner Vetliner 'Gmork' 2008
Wagram, Austria

Grilled Monkfish, Curry Mango Puree,
Field Greens, Vanilla Vinaigrette

L'Argentier, Vieilles Vignes Cinsault 2007
Languedoc, France

Melted Leek & Oyster Mushroom Risotto

La Legua Roble 2007 (Cigales, Spain)

Tuenta del Barco 'Pezza della Case' 2007 (Puglia, Italy)

Braised Beef Shortrib, Parsnip Puree,
Fingerling Potatoes

San Giuliano Moscato d'Asti 2008
Piedmont, Italy

Black Pepper Infused Creme Brulee