



Vintage Wine & Coffee Bar

*Presents a Six Course Wine Dinner to celebrate the Holiday Season
Sunday, December 19, 2004 beginning at 6:00 PM*



Seasonal Herbed Bread Sticks with Champagne Infused Brie

with

Moët & Chandon White Star, Epernay

or

Sierra Nevada Pale Ale



Salad of Bleu Cheese and Poached Pears

with

Tiefenbruner Pinot Grigio, Trentino-Alto Adige

or

Grüv Malt Liqueur with Ginseng, Guarana and Taurmo



Duck Breast in Honey, Orange and Earl Grey Tea Sauce
with Pistachio Wild Rice Pilaf

with

Cabernet Sauvignon to be announced

or

Erdinger Dark Hefe-Weizen



Intermezzo

Lemon—Mint Soup



Fruit and Prosciutto stuffed Pork Tenderloin with Port Wine Sauce
Lemony Sugar Snaps and Parsleyed New Potatoes

with

Paul Jaboulet Parallel 45, Cotes du Rhone

or

Bavaria Beer, Germany



For Dessert a Stunning English Trifle

with

Wilhelm Bergman Ice Wine, Germany

or

Benjamin Tawny Port, Australia

