



Vintage Wine & Coffee Bar

Presents

A Six Course South American Wine Dinner

First Course

Empanadas de Reyña
A choice of Pork, Chicken or Goat's Cheese
Blended with Green Olives, Boiled Eggs and Onion

Las Marias Estate Torrontes—Argentina

Second Course

Sopa del Mar
A Delightful Seafood Soup
with Lentils, Mussels, Squid and Octopus
Santa Isabel Tempranillo—Argentina

Third Course

Mango Rice topped with Grilled Shrimp
Skewered on Hand Cut Sugar Cane
Peteroa Pinot Noir—Chile

Fourth Course

The Intermezzo
Corn Sorbet

Fifth Course

Prime Rib Roast with Pumpkin Mole and Roasted Pumpkin Seeds
Served with Roasted Yucca and Fried Plantains
Nieto Malbec Reserve—Argentina

Sixth Course

Bombas de Cocoa con Coco
Delicate Chocolate Masa filled with Dense Chocolate
Topped with Roasted Coca Nuts and Coconut
Novella Muscat Canelli

January 29, 2006 at 6:00 PM